



ENOCLASSICA

selection

DOMADOS Malbec Reserve

Producer Domados

Winemaker Daniel Spigatin

Estate Founded 1920

Country Argentina

Region Mendoza

Appellation Altamira, La Consulta, Valle De Uco

Grape Varietal 100% Malbec

Soil Composition Calcareous and clay

Elevation 1250 meters

Fermentation Method The clusters are selected manually before they are poured into the de-stemmer. The 15% of the juice is drawn off allowing a longer contact of solids and liquids in order to increase concentration of flavors and aromas. The alcoholic and malolactic fermentation occur spontaneously in the steel tanks. The maceration with the grape skins takes about 21 days at a controlled temperature. All these techniques extract from the solids, the characteristics of the varietal, the primary aromas, and the intensity of the colour.

Aging Placed in French oak barrel for a period of 18 months. Finally, the wine is careful bottling and put at a controlled temperature resting in the cellar.

Alcohol Content 14%

Tasting Notes A vibrant red with intense violet tones. Notes of violets merge with aromas of raspberries, cherries and plums. On the palate, hints of forest fruits and sour cherry jam. A full bodied wine with elegant tannins and a lingering finish.

