



LA CONSULTA

MENDOZA · ARGENTINA

La Consulta is the name of the region where General Jose de San Martin "consulted" indigenous Chiefs, in 1816, about the trail his army should follow to cross the Andes range during the Argentine War of Independence.

100% Malbec

Vintage 2013

Alcohol 14%

Az reductores 3.6 g/L

Ac. Total 5.25 g/L
tartaric acid.

pH 3.7

Harvest First week of April.

Alcoholic Fermentation is conducted at 26-27 °C for 10 days.

Maceration post fermentation, 4 or 5 days, according to taste.

Malolactic Fermentation 100%


Pairing


Goes well with mushroom risotto, paella, or grilled rabbit.


Recommended

Serving 16°C (61°F).

Tasting Notes

 Deep red, shiny purple color.

 Aroma of fresh fruit, such as plums, with lactic notes and subtle vanilla.

 The entrance is sweet. Medium palate, a firm structure and smooth finish.