

DOLIUM

CLASICO

Malbec 2006

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| <i>Variety:</i> | <i>Malbec 100%.</i> |
| <i>Region:</i> | <i>Perdriel and Chacras de Coria, Luján de Cuyo, Mendoza.</i> |
| <i>Harvest Time:</i> | <i>March 20th</i> |
| <i>Harvest:</i> | <i>Manual harvest in boxes of 20 kg</i> |
| <i>Bleeding:</i> | <i>5%</i> |
| <i>Cold maceration:</i> | <i>3 days between 13°C and 15°C</i> |
| <i>Alcoholic fermentation:</i> | <i>Traditional in stainless steel tank, between 23°C and 30°C with selected yeast.</i> |
| <i>Malolactic fermentation:</i> | <i>Completed with indigenous bacteria.</i> |
| <i>Aging:</i> | <i>7 months, 20% in Oak Barrels and 80% in stainless steel tanks.</i> |
| <i>Aging in bottle:</i> | <i>4 months</i> |
| <i>Alcohol:</i> | <i>14.6 °Gl.</i> |
| <i>pH:</i> | <i>3.7</i> |
| <i>Total acidity:</i> | <i>4.62 g/l</i> |

Tasting Notes: Red color with violet undertones. Very intense aromas of fruits, ripe plums and cherries with a nuance of coffee, cacao, and tobacco. Presents balanced tannins, and is smooth, very round with nice structure. Fresh and persistent.

Harvest Report: The climate of the region allows the grapes to obtain good colors and matured tannins. The favorable thermal amplitude fosters excellent maturity in the fruit. In the 2006 harvest, sunny days predominated throughout the vegetative period, without rains.

The Vineyard: The grapes come from Perdriel and Chacras de Coria, both located in Lujan de Cuyo at an altitude of around 980 meters above sea level. The stony terrain combined with careful irrigation, pruning and canopia allow for a more robust concentration of the fruit and optimal maturity.