

QUEBRACHO

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2015

Malbec / Cabernet Sauvignon

Quebracho is the name of the tree traditionally used by the Gauchos (cowboy of the Southamerican pampas) to grill their meet. Our wine is based on these Adean traditions, inviting to enjoy life with Quebracho.

Grapes were harvested in March and April and placed in cold maceration during 5-8 days at 5°C. Afterwards alcoholic fermentation takes place with indogenous yeasts for 20 days at 25-28 °C. Malolactic fermentation occurs at the end when wine is in contact with oak for a 3 months period.

WINEMAKER'S NOTES

Red purple color. Spicy aromas, vanilla, chocolate and cinnamon are well integrated, appearing each at different layers giving complexity and harmony to our wine. In mouth has juicy and ripe black fruit favors with a nice elegant texture coming from ripe and soft tannins which provide a velvety texture.

PRODUCT OF ARGENTINA



KUPAL  WINES