



# HACIENDA DEL PLATA

## ZAGAL MALBEC



### COMPOSITION

100 % Malbec

### ESTATE

Luján de Cuyo, Mendoza.

### WINEMAKING

Fermentation through floating cap. A maceration is done before the fermentation process for 4 days at 6-8°C (42.8-46.4°F) in CO<sub>2</sub> atmosphere, avoiding any type of oxidation and extracting all beneficial components wished to be present at that temperature. Then, the temperature is risen to begin the process of alcoholic fermentation with selected yeasts. During this process, the temperature oscillates from 26 to 28 °C (78.8 to 82.4°F) for 12 days. At this stage, we perform different actions daily, such as racking and returning and pumping over. Once the alcoholic fermentation is over, we perform a maceration post fermentation of about 7 days through a periodic control through tasting, being the best moment to draw off the wine tank. A soft pressing is done in the pomaces through hydraulic pressing, only extracting the flower wine. The performance grape-wine is of a 74%.

### MAIN FEATURES

Alcohol 14,50 % / Total Acidity 5g/l. / PH 3.7

### AGEING

The Zagal Malbec wines are left in French and American oak barrels for 6 months at 15-18°C (59-64.4°F) to begin their malolactic fermentation. Once this is finished, the blending of the wine begins according to the evolution of each of the barrels, being aged in bottles, from 3 to 5 months before being ready to be commercialized.

### TASTING NOTES

An intensely brilliant violet-red with hints of blue. Predominance of red fruits, such as plums with spices and a slight impression of wood, blending into an excellent combination. Fruity aromas are essential to this wine.