

Winemaking and Aging Section			
Is the wine filtered prior to bottling?	No	No	Nao
Is the wine fined prior to bottling?	No	No	Nao
Is the wine refrigerated prior to bottling?	No	No	Nao
Fermentation Data			
Prefermentation	Yes	Si	Sim
Prefermentation techniques	Coald soalk	Coald soalk	Coald soalk
For how long? Hours? Days? Etc.	3 days	3 dias	3 dias
Prefermentation container	600 lts bins	Bines de 600 litros	Bines de 600 litros
Prefermentation temperature	less than 10°C	Menor a 10°C	Menor a 10°C
Alcoholic Fermentation			
Fermentation container	600 lts bins	Bines de 600 litros	Bines de 600 litros
Length of alcoholic fermentation (days)	12 days	12	12
Fermentation temperature	24º-28º C	24º / 28º C	24º / 28º C
Maceration technique	Manual	Pisoneo manual	Pisoneo manual
Length of maceration (days)	20 days	20	20
Is malolactic fermentation carried out?	Yes	Si	Si
If yes, partial or full?	Full	Completa	Completa
Aging Data			
Type of aging container eg: stainless steel, wood, cement, glass etc.	Oak barrels	Barriles de roble	Barril de carvalho
Size of aging container	225 litres	225 litros	225 litros
Age of aging container	2nd use	Segundo uso	Segundo uso
If wood, state type of cooperage: french, american, hungarian oak etc.	French oak	Roble frances	Carvalho Frances
Lenth of aging before bottling	16 months	16 meses	16 meses
Length of bottle aging	6 months	6 meses	6 meses
Analytical Data			
Alcohol	14,50%	14,50%	14,50%
Residual sugar (grams/liter)	3	3	3
Acidity (grams/liter)	5	5	5
Wine Description:			
	Antonina Malbec 2017, borned on a wineryard at the begining of the Andes Mountains. It grapes had great fruit expresion and smooth tannins	Antonina Malbec 2017, proviene de un viñedo al pie de la cordillera de Los Andes. Se elabora de uvas de una gran expresion frutal y taninos suaves.	Antonina Malbec 2017, vem de uma vinha no pé da cordilheira dos Andes. É feito de uvas com uma ótima expressão de frutas e taninos macios.