



SUSANA  
*Balbo*  
SIGNATURE

**MALBEC**

VINTAGE	2015	
VARIETALS	95% Malbec, 5% Petit Verdot.	
REGIONS	Altamira (Uco Valley)	
ELEVATION	1.200 m AMSL (average)	
HARVEST METHOD	Hand-Harvested	
VINIFICATION	Destemmed, lightly crushed. Pumping over and delestage 3 times a day. Max. Temp. 30°C. Extended maceration 35 days.	
ANALYTICS	ALCOHOL	14,4%
	ACIDITY	6 g/l
OAK AGEING	13 months in 30% new French oak barrels and 70% in second use French oak barrels.	
TASTING NOTES	Beautiful deep violet color with exploding aromas of blackberries, blueberries and black cherries. It is a wonderfully floral, pure expression of Uco Valley. On the palate it has enticing flavors of plum, berries, with a bright acidity and a lick of chalk. Well integrated oak and filigree tannins. Its finish is elegant, velvety and long.	
PAIRING	Beef, pork, game meats, cream-based sauces.	