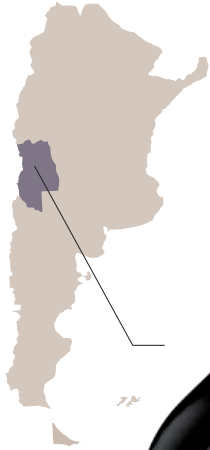




SIETE FINCAS  
WINES & VINEYARDS

## GRAN SECRETO MALBEC 2016



VARIETY Red 100% Malbec 🍷 HARVEST 2016

**VINEYARDS** Valle de Uco, Tupungato, Mendoza, Argentina.

**ELEVATION** 1100 meters above sea level

**REGIONAL CLIMATE** It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

**VINTAGE REPORT** The harvest was complex and low yield. The decline was due to two phenomena: "Climate change" and "El Niño Current", which brought excessive rainfall and moderate temperatures, causing a delay in the maturity of the crop and low production.

**HARVEST DATE** 04/08/2016 – 04/11/2016

**VINEYARDS AGE** (average) 27 years

**DRIVING SYSTEM** Trellis under

**SOIL** Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

**YIELD** 80 qq/ha

**PICKING** Hand picked and carried in bins of 400 kg

**VINIFICATION** Classic in stainless steel tanks

**FERMENTATION** 25 days at controlled temperature

**AGEING** 14 months in French oak barrel first use

**BOTTLE AGEING** 9 monts

🍷 WINEMAKER Sergio Montiel

**ALCOHOL** 14,9% v/v

**CORK** DIAM 5 Cork

**REMAINING SUGAR** 2,65 grs/l

**STORAGE** 8 años

**PH** 3,6

**PACKAGING** Case 6 and 12 x 750 ml

**TOTAL ACIDITY** 5,04 grs/l

**PRODUCTION** 3.500 bottles



### TASTING NOTES

**SIGHT** *Red with violet tones.*

**AROMA** *Red fruits, plum, roasted coffee with floral nuances.*

**MOUTH** *The palate is round, full texture that leads to a deep and concentrated finish.*



### FOOD PAIRINGS

Meat to the dough, pasta bolognese and spicy cheeses.

Temperature service 18° C.

