



SIETE FINCAS  
WINES & VINEYARDS

## GRAN SECRETO

MALBEC 2017



VARIETY Red 100% Malbec 🍷 HARVEST 2017

VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 msnm

**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** In general, the climatic conditions of this harvest were optimal. The shortage of rains and the absence of hail storms gave us fresh and dry days. Getting fruit of excellent quality and balanced yields with good concentration.

HARVEST DATE 04/04/2017

VINEYARDS AGE (average) 28 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 18 months in French oak barrel first use

BOTTLE AGEING 9 months

🍷 WINEMAKER Sergio Montiel

ALCOHOL 14,5% v/v

REMAINING SUGAR 2,81 grs/l

PH 3,6

TOTAL ACIDITY 5,62 grs/l

CORK DIAM 5 Cork

STORAGE 8 years

PACKAGING Case 6 x 750 ml

PRODUCCION 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.

