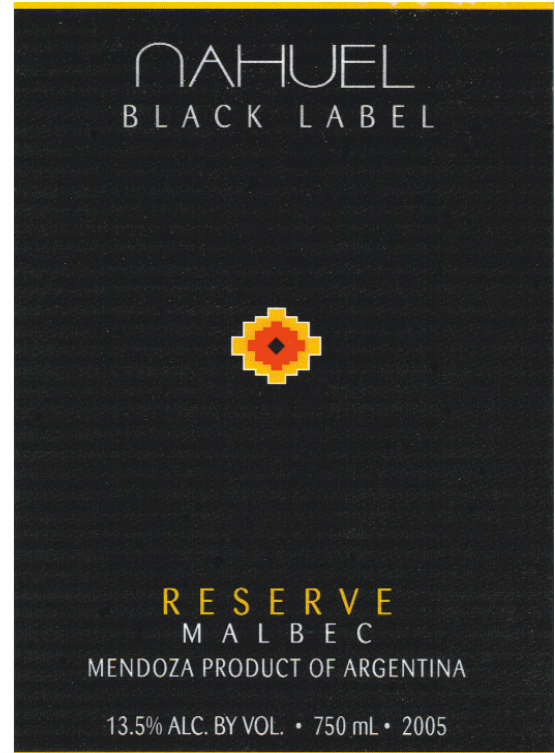


Type	Brand	Nahuel Black Label
	Vintage	2005
Vineyard:	Varietal:	Malbec 100%
	Region:	Maipú – Mendoza Argentina
	Geo. Location	Maipú – 1475 Meters over sea level
	Type:	Single Vineyard
	Age:	51 Years
	Production:	4.1 Tons per acre
	Soil:	Semi desert, ph 4.1
	Plants:	Traditional Line – Controlled Irrigation
Analytical Data:	Alcohol:	13.4% BY VOL
	Total Acidity:	5.25 Grams.
	Volatile Acidity:	0.44 Grams.
	Sugar:	3.86 Grams.
	Ph.	3.66
Production Notes:	Maceration:	72 Hours under control temperature 22 to 29 degrees Celsius
	Fermentation:	18 Days on standard Vase
	Oak	3 months on first use French oak, 5 months on third use French oak & 4 months in third use American Oak
	Collection	In 20 Kg Boxes
	Transportation	In 20 Kg Boxes



Sensorial Analysis

Color Intense Ruby

Nose:

- Fruit: Plum & Red Fruits, very spicy
- Floral: Rose petal
- Oak: vanilla, tobacco, sweet wood, chocolate

Tasting Notes

On the palate, Nahuel begins with dark cherry fruit, plumbs, toasted chocolate while adding a soft but full-bodied feel and a long finish. Because of its intensity, the wine pairs best with a number of foods, but we recommend trying it with red meats and sharp chesses.

90 Points Grape Anticipation Magazine
Tastings.com – Highly Recommended