

Type	Brand	Baudron
	Vintage	2006
Vineyard:	Varietal:	Malbec 100%
	Region:	Maipú – Mendoza Argentina
	Geo. Location	Maipú – 1475 Meters over sea level
	Type:	Single Vineyard
	Age:	31 Years
	Production:	7.3 Tons per acre
	Soil:	Semi desert, ph 4.1
	Plants:	Traditional Line –
Analytical Data:	Alcohol:	13.5% BY VOL
	Total Acidity:	0.71 Grams.
	Volatile Acidity:	0.04 %.
	Sugar:	3.12 Grams.
	Ph.	3.51
Production Notes:	Maceration:	96 Hs under control temperature (25 to 27 degrees Celsius)
	Fermentation:	20 Days on standard Vase
	Oak	6 months on American oak
	Collection	In 20 Kg Boxes
	Transportation	In 20 Kg Boxes



Sensorial Analysis

Color Intense Ruby

Nose:

- Fruit: Plumb & Blackberries,
- Floral: Violet
- Oak: vanilla, chocolate

Tasting Notes

Ruby color and sweet fruit and spices on the nose invites you into Baudron Malbec. The palate is smooth yet spicy with good acidity for food. Try this lovely wine with red meats.



MALBEC 2006

The rich earth of Argentina produces Baudron Malbec. Its intense ruby color is tinted with hints of violet and blue. Wine drinkers will immediately notice the fruity body as well as the aromas of mature plums, blackberries and sour berry marmalades. Pair this uncommon wine with tapas, grilled meat and fresh water fish. Serving temperatures: 60° - 66°

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY AND MAY CAUSE HEALTH PROBLEMS.

PRODUCED AND BOTTLED BY EST. BAUDRON S.A. N° A 70676 D.I. 640 N° EXP. A-88932 - AV. SAN MARTÍN 673 (5515) MAIPÚ - MENDOZA

CONTAINS SULFITES

PRODUCT OF ARGENTINA

IMPORTED BY:
PATAGONIA WINE & IMPORTS
Greenville, South Carolina, USA
Call us at 864 - 630 - 6738
Visit us at www.patawine.com

