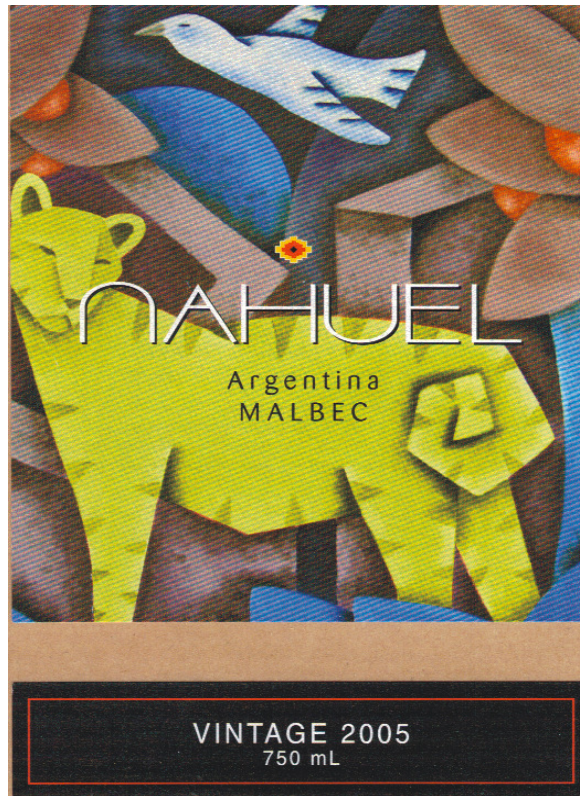


<b>Type</b>	Brand	<b>Nahuel</b>
	Vintage	<b>2005</b>
<b>Vineyard:</b>	Varietal:	Malbec 100%
	Region:	Lujan de Cuyo – Mendoza Argentina
	Geo. Location	Lujan de Cuyo – 3500 feet over sea level
	Type:	Single Vineyard
	Age:	75 Years
	Production:	4.9 Tons per acre
	Soil:	Semi desert, ph 4.1
	Plants:	Traditional Line – Controlled Irrigation
<b>Analytical Data:</b>	Alcohol:	13.5% BY VOL
	Total Acidity:	5.20 Grams.
	Volatile Acidity:	0.43 Grams.
	Sugar:	3.12 Grams.
<b>Production Notes:</b>	Ph.	3.64
	Maceration:	120 Hours under control temperature 22 to 29 degrees Celsius
	Fermentation:	21 Days on standard Vase
	Oak	9 months on French oak
	Collection	In 20 Kg Boxes
	Transportation	In 20 Kg Boxes



### Sensorial Analysis

**Color** Burgundy

**Nose:**

- Fruit: Plum & blackberry
- Oak: vanilla, sweet wood, some chocolate

### Tasting Notes

A fruit forward palate of Blackberry, sweet wood, and plums makes this wine a great wine with food or to sip on the back porch. The wine pairs with a number of foods, but we recommend trying it with red meats, Italian and Indian foods. This wine possesses well-balanced flavors; smooth entry, medium body; smooth finish.

87 Points in Grape Anticipation Magazine.