



## Dos Minas Corte 2016

### Varietal Composition

60% Malbec  
40% Cabernet Sauvignon

### Aging

Large oak vats of 6,000 liters (cubas) of American and French oak for 6 to 8 months.

### Vineyards

Finca Rio Seco: located at 1,700 mts (5,577 ft) above sea level in Cafayate Valley, Salta.

### Structure

Vertical vine training.  
Low yield of 7 tons/hectare in the Malbec vineyards and 6 tons/hectare in the Cabernet Sauvignon vineyards.  
Age of vineyard: 16 years.

### Harvest

Malbec: 2nd week of february.  
Cabernet Sauvignon: 1st week of March. By hand in 20 kg bins.

### Fermentation

Cold pre-fermentative maceration for 4 days at 5°C.  
Alcoholic fermentation for 14 days. Spontaneous malolactic fermentation.

### Alcohol

14,60 %

### Total acidity

5,80 g/l

### pH

3,77

### Production

12.000 bottles

### Tasting Notes

**Color:** intense and vivacious ruby-red with violet tones.

**Aroma:** spicy with black and red fruits such as plum, cherry and strawberry, with a note of vanilla due to the oak.

**Palate:** sweet, ripe tannins make for a nice, smooth entry. Balanced acidity and long harmonious finish.

**Aging potential:** because of its structure this is a wine that can be aged for up to 8 years.