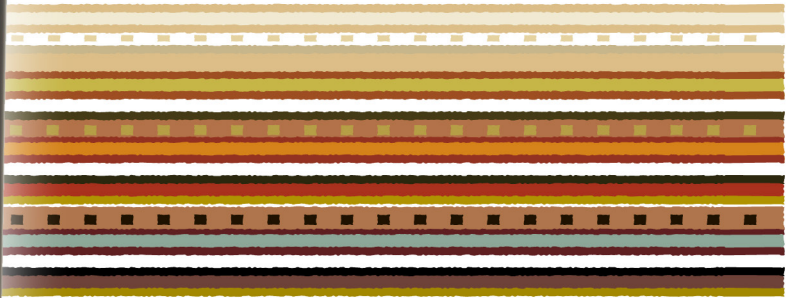




TUKMA

GRAN CORTE



HARVEST: 2013

VARIETAL: 65% Malbec - 20% Tannat - 15% Cabernet

VINEYARD: 12 years old vineyards located in the region of Angastaco, Calchaquí Valley, Salta.

VINEYARD ALTITUDE: 1,900m A.S.L.

SOIL TYPE: Deep Sandy-clay with small amounts of organic matter.

PERFORMANCE: 8,000 kg per Ha.

PRODUCED BOTTLES: 30,000 units.

AGING: 12 months in french oak.

CHARACTERISTICS: Intense red color with violet edges. Notes of ripe red fruit and red pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Great structure and volume. Intense, ripe tannins. Long and harmonious finish, where the three varieties amalgamate perfectly.

SERVING TEMPERATURE: 16 to 18° C

AGING POTENTIAL: 5-8 years

ALCOHOL: 14%

ACIDITY: 6.1 G/L

RESIDUAL SUGAR: 3 G/L

PH: 3.6

PAIRING: Ideal with lamb dishes, red meat and barbecue.

Slight variations can occur depending on yearly conditions