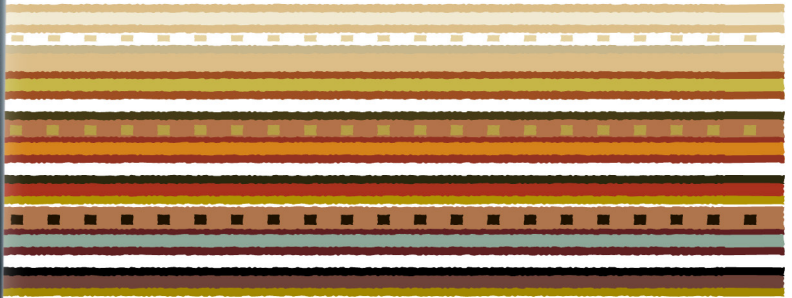




TUKMA

MALBEC RESERVA



HARVEST: 2013

VARIETAL: 100% Malbec

VINEYARD: 12 year old vineyards located in the region of Tolombón, Calchaquí Valley, Salta.

VINEYARD ALTITUDE: 1,700m A.S.L.

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

PERFORMANCE: 8,000 kg per Ha.

PRODUCED BOTTLES: 80,000 units.

AGING: 12 months in French oak.

CHARACTERISTICS: Intense ruby red with violet edges. Very fruity, typical of the region, with notes of plum, raisins and pepper. The time spent in French oak contributes subtle notes of vanilla and toasted aromas. Voluminous, intense structure, with soft and gentle tannins, balanced and harmonious finish.

SERVING TEMPERATURE: 16 to 18° C

AGING POTENTIAL: 3-5 years

ALCOHOL: 13.5%

ACIDITY: 6 G/L

RESIDUAL SUGAR: 3.36 G/L

PH: 3.71

PAIRING: Ideal with red meat dishes, barbecue, pasta with spiced sauces and empanadas.

Slight variations can occur depending on yearly conditions