GRAN RESERVA

Jorge Rubio
Vinos de Autor
MENDOZA ARGENTINA

Malbec
Roble

2018 2018 2014 2012 2017 2010 2008 2018 2015 2012 2010 2019

ORGANOLEPTIC CHARACTERISTICS	
Sight	Very intense red coloration.
Aromas	Complex and intense aromas. Prevailing dried fruits like plum and raisin with elegant notes of vanilla, coffee and spices.
Mouth	It is a soft wine with a good body. Flavors like chocolate, coffee and vanilla are perceived.
Suggested wine-pairing	Ideal for game meats like duck, deer and lamb, red meats and hard chesses.
Suggested storing	Three years.
Suggested consumption temperature	Between 16 ºC and 18 ºC.

TECHNICAL DESCRIPTION	
Grape´s variety	Malbec 100 %
Harvest	2018
Growing Region	Oasis Sud del Atuel
Maceration with skins	Yes
Alcoholic Fermentation	Between 6 and 9 days, between 15 and 20 days with the grape´s skin.
Highest fermentation temperature	30º C
Oak aging	18 months.
Selected yeast	No
Enzyme´s use	Yes
Mixture between drop and press wine	No
Alcohol	13.70 % v/v
Dry extract	33.10 g/l.
Sugar	1.90 g/l.
Total Acidity	5.90 g/l expressed in tartaric acid.
Volatile Acidity	0.70 g/l expressed in acetic acid.
So2 total	98 mg/l.

18 Months
OAK AGING

18°C
16°C
TEMPERATURE

TYPE OF CUP