



# MAIRENA

## Malbec

**Variety:** 100% Malbec

**Harvest:** 2008

**Vineyards:** Of our own in Ugarteche, Luján de Cuyo.

**Vineyard Altitude** 3.182 feet above sea level.

**System of Conduction:** High trellis

**Surface:** 22 hectares / 54,36 acres

**Production:** 80 quintals per hectare.

**Temperature range:** During summer 14°C / 57°F at night and 26°C / 79°F during the day.

**Soil:** Silt and clay

**Irrigation system:** Trickle-drip

**Extra-cultural works:** Pruning restriction, shedding of leaves, and controlled irrigation according to pluvial precipitation.

**Harvest Mode:** Manual in boxes of 18 kg.

**Elaboration:** Horizontal grape destemmer, controlled alcoholic fermentation at 26°C with selected yeasts and PH correction.

**Malolactic fermentation:** Partial at 70% at 16°/61°F.

**Ageing:** 6 months of contact with French oak.

**Clarification:** With egg albumin.

**Filtration:** With cellulose sheet filter.

**Storage:** 8 months in the bottle.

**Organoleptic characteristics:** A deep scarlet red in appearance, attractive with violet hues. Ripe red fruit, plums, cherries, wild berries, and a hint of coffee bean on the nose. Big, bold, and of singular structure to the pallet.

**Pairings:** Grilled outside skirt cooked medium

**Owner:** Blanco Family.

F A M I L I A  
B L A N C O

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