



AMPAKAMA

MALBEC

Very intense purplish red color. Complex in the nose with aromas of red fruits, such as cherries and sour cherries. The mouth-feel is smooth, fresh and fruity with sweet tannins. An ideal accompaniment for red meat dishes. The serving temperature is 16° - 18° C.

Year: 2009.

Yield: 100 QQ / Hectare.

Elaboration: Handpicked and classic maceration.

Varietal: 100% Malbec.

Alcohol: 14 % Vol.

Total acidity: 5.20 g/l.

Residual sugar: 4 g/l.

pH: 3.75.

Production: 10.000 cases x 12 bottles.