

Parróne

MALBEC



Description

Grapes are hand picked, manually sorted, then destemmed without crushing to leave grape in tact for a five-day cold soak (pre-fermentation maceration). Fermentation is performed using native yeasts, gently pressed and transferred using gravity to French oak barrels for 12 months where it undergoes malolactic fermentation with a native culture.

Rich in aromas of blueberries, violets and flint integrated with the right balance of toasted oak. This wine's supple, soft tannins make it enjoyed with foods such as grilled meats, cold cuts and pasta. Suitable for sipping now, yet complex enough for aging up to 6 additional years.

Technical Data

Appellation:	Colchagua Valley
Varietal Content	99% Malbec, 1% Petit Syrah
Yield	3.5 tons/acre
ABV	14.10%
Residual Sugar:	2.15 g/L
PH:	3.65
TA:	5.65 g/L

Unfined and Unfiltered