

**DATOS TÉCNICOS:**

**PH:** 3,54  
**Acidez:** 5,31 g/L ácido tartárico  
**Alcohol:** 13,3 % v/v  
**AV:** 0,65 g/L ácido acético  
**MR:** 2,38 g/L

Contiene sulfitos



**Sintruco Malbec** borns in the area of the Panama Valley, Santa Cruz, Colchagua Valley. Coming from 5-year-old vines on trellis system, with irrigation system. This vineyard is on a soil of granodioritic origin, poor and deep.

Harvest was carried out on March 21, when it reached its optimum phenolic maturity.

This wine was vinified in a 2,500-liter stainless steel tank. 60% of the grapes are destemmed and selected, part of the grape is slightly cracked to subtly release its juice, while the other 40% ferment with rachis. It begins with a cold maceration of 5 days. Alcoholic fermentation is carried out with native yeasts from the vineyard, brief pump-overs are carried out to homogenize the contents of the vat, extract tannins, color and provide the yeasts with what they need. The temperatures are controlled so that they do not exceed 25-26°C. Once the alcoholic fermentation is finished, the skins, seeds and wine are left in contact for an additional 10 days. The free run wine is mixed with the wine resulting from pressing the solid parts. For the aging, 875 liters in flex egg and 225 liters in 7-use French oak barrels, where it completes a total aging of 15 months.

The result is 1,241 bottles.



**COLOR:** intense red deep color.



**NOSE:** aromas of black fruits such as pomegranate and blueberry stand out, in addition to an earthy note given by the rachis.



**FLAVOR:** it is fresh and balanced, an easy to drink wine with very good medium.

*It's recommended to serve at no more than 17 ° C. It's perfect pairing with red meats, pasta with strong sauces or an aperitif with hams and cheeses. Not forget a good conversation.*