



HARUWEN MALBEC

Our Malbec Edición Limitada displays an intense, deep purple color and an enticing aroma of ripe blackberries, plums, and violets, accompanied by subtle hints of cocoa and spice. This wine's full-bodied palate offers velvety tannins, revealing rich flavors of dark fruits, black cherries, and a touch of tobacco. Its well-balanced acidity enhances the wine's freshness and structure, leading to a long and satisfying finish with lingering fruit notes. Pairs exceptionally well with grilled meats, especially beef and lamb, as well as hearty stews and dishes with smoky or spicy elements. Its bold and robust character makes it a perfect choice for savory and indulgent culinary experiences.

ANALYTICAL DATA

Al.°C	14
Ph	3,62
TA (g/L)	3,65
RS (g/L)	2,85

WINEMAKING AND AGING

Varietal composition	100% MALBEC
Fermentation container	Stainless steel
Fength of alcoholic	27 days
Fermentation	Between 25 and 28 °C (77-82°F)
Maceration technique	Gentle Pumpover
Malolctic fermentation	100%
Type of aging Container	Barrels 14 months
Age of Barrels	50% first use, 25% second use 25% third use
Type of oak	French / American
Winemaker	Gonzalo Pérez
Viniculturist	Ricardo Lagos

VINEYARD AND PRODUCTION INFO

Valley	Maipo
Vineyard name	-
Soil composition	Clay, loam, coaluvial
Training method	Vertical shoot position
Elevation	60 mts above sea level
Exposure	East to west
Year vineyard plated	2010

