



VISTAMAR



The wisdom of waiting the right time to enjoy a unique wine.

RESERVA

MALBEC | 2018 MAULE VALLEY

Of dark deep cherry red, this wine offers on the nose pleasant aromas fresh berries, sour cherries, blackberries, violets and faint notes of tobacco. It shows fresh, juicy and full of fruit, with a great balance of acidity, density and tannins. Long, with red fruit, perfectly reflecting what is perceived in the aroma, and a long, elegant body, with a firm and yet delicate structure.

Pairing: lean and white meat, pasta, braised meats, and stews.

Appellation: Maule Valley

Variety: Malbec

Harvest: 2018

Property: Fundo Pencahue

Soil: clay-loam

ANALYSIS

Alcohol:	13 %
pH:	3,17
Total Acidity:	2.54 g/L.
Residual Sugar:	6.30 g/L.

