



# VINITERRA



## TERRA SPARKLING MALBEC

**Grape Variety** 100% Malbec

**Vineyards** The grapes come from our vineyards at Luján de Cuyo, Mendoza, at 1020 meters above sea level. They are harvested manually in plastic boxes in mid February during morning so they keep the freshness. Under these conditions they are directly received in pneumatic presses.

**Winemaking** First fermentation is conducted in small stainless steel tanks under controlled temperature. Following the Chaussepied method, yeast is added to induce a second fermentation which stops when the pressure reaches 4 to 6 atmospheres (60 to 90 psi) and residual sugar to 15g./l.

<b>Technical Feature</b>	Alcohol (% vol.)	12.6
	Total Acidity (gr./lt.)	6.37
	PH	3.1
	Residual Sugar (gr./lt.)	15.82

**Tasting Notes** Intense red colour with violet shades. It offers a rich and intense aroma of red fruits such as cherry, cranberry and plum. Good equilibrium between sugar and acidity. Malbec tannins enhance structure and complexity.

**Winemaker** Adriano Senetiner

