



The Wait Malbec – Technical Sheet

Origin:	La Holanda, Lavalle- 40 Km.from Mendoza city at 750 mts asl
Variety:	100% Malbec
Soil:	Franco arenoso
Cultivation:	Manual and mechanic works between rows, envelope and canopy.
Wine training system :	Parral and espalier.
Density:	3.200 plants by ha
Yield:	9.000 lts. by ha
Age:	25 years
Harvest:	Manual without leaves.
Fermentation:	Skin maceration followed by classic fermentation at controlled temperature with selected yeast. It lasts 15 to 20 days and then malolactic fermentation begins.
Maturation:	100% in finest American oak barriques per 10 months.
Colour:	Intense ruby, concentrated, elegant and brilliant.
Aroma:	Are pleasant, complex to mature plums and sour cherries.
Flavour:	Full-bodied red wine with sweet tannins and a balanced acidity. Good structure. Smooth, with jam sensations plum, sour cherry and dry fruit. Complex and long finish.

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