

CAMINO DE LOS 7 LAGOS

“Malbec”



TECHNICAL NOTES

Alcohol: 14.5%.
Total Acidity: 4.35 gr/lit.
Sugar: 3.82 gr/lit.
pH: 3.7

WINE MAKING PROCESS

Maceration: 18 days.
Malolactic Fermentation: 100%.
Young wine with short oak barrel ageing.
Bottled: July 2010

TASTING NOTES

Color: Dark red with violet highlights.
Aroma: Red fruit, ripe plums and notes of vanilla and tobacco.
Taste: Very fruity, gentle, soft tannins.
Medium bodied. Long finish.

AGING POTENTIAL

2 to 3 years.

SUGGESTED SERVING TEMPERATURE

Between 62 F and 66 F.

7 Camino de los
Lagos

**Global Wines**

Wine importer & distributor

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