

# MARCHIORI & BARRAUD

## MALBEC

*The black and red fruit aromas stand out.*

Intense purple color with bluish hues. The aroma is dominated by black fruits, such as blackberries, plums, and blueberries, with spice notes like black pepper, anise, and cloves. On the palate, the black and red fruit aromas stand out, similar to the aromatic notes. Soft and round tannins, with a long and persistent finish. Moderate acidity, providing good balance, smooth, and silky texture on the finish.

  
Noelia Torres  
Enóloga



**Varietal Composition**  
100% Malbec

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### Selected vineyards from the regions of Luján de Cuyo and Uco Valley

Although Mendoza's soils are poor in organic matter, they have essential nutritional elements such as nitrogen, phosphorus and potassium.

Sedimentation has been the basis for its constitution, as well as alluvial, lacustrine and wind deposits. Its material is the product of the disintegration and decomposition of rocks and minerals from the Andes Mountains.

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**Winemaking:** hand harvested in 20 kg. cases.  
**Harvest dates:** March 11th, 2023 | April 5th, 2023.  
Traditional fermentation in stainless steel tanks.

**Maceration:** between 11 and 14 days.  
**Aged:** 10% in contact with oak staves to enhance their fruity expressiveness.  
Unfined and unfiltered.

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**Analytical data:**  
Alcohol 14,50 % V/V  
Acidity 5,55g/l  
pH 3,64