



Grandes Vinos Argentinos

Grandes Vinos Argentinos: Daniva Clasico – Malbec 2004

Tasting Notes: It's supple, rich and full-bodied that dances with dark berries and plums together with leathery smoke, chocolate and a hint of tar. There are some soft tannins which are not unexpected but the complex wine softens with a lingering smooth velvety finish.

Grapes: 100 % Malbec grapes.

Food Recommendation: Game, Beef

Cheese Recommendation: Strong Cheeses

Harvest: 18th March - 7th April

Canopy cut-back and green harvest in December. Manual harvest in 20 kg trays in order not to damage the grapes. Painstaking sorting, performed by hand prior to vinification, assures the best grapes.

Bleeding: 15 %

Fermentation: With select natural yeast at controlled temperature of 15 °C and extended maceration over 30 days.

Ageing: 40% of the wine is aged in French oak barrels for 12 months. Fresh egg white fined and bottle aged before release.



Wine Notes:

Location of the vineyards: Mendoza - Argentina

Age of the vines: More than 15 years old on the average.

Yielding: 45 hectoliters per hectare on average.

Alcohol: 14,5%

Soil: loamy sand with stony layer.

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