



18°C y 20°C



ROBLE / OAK AGED MALBEC

TITTARELLI

MENDOZA - ARGENTINA

VARIETAL

100% Malbec.

VINEYARDS

Mendoza, Argentina.

Age of vineyards: 50 years.

VINEYARD STRUCTURE

Trellis and parral.

Yield: 80 - 90 qq/ha.

ALTITUDE

More than 1.200 meters above sea level.

SOIL

Mineral with important calcareous content.

FERMENTATION

Maceration 21 days with controlled fermentation under 28°C.

Malo-lactic, spontaneous.

AGEING

Aged in American and French oak barrels during 6 months.



Red colour with bluish notes.



Red fruit aromas, ripe cherries, fine mint notes, tobacco and black chocolate.



Concentrated, balanced and good length.

ALCOHOL

13,5 % V/V

SUGAR

2 g/l

ACIDITY

5.85 g/l

PH

3.5

TITTARELLI WINES

MENDOZA · ARGENTINA

SALES@TITTARELLI.COM.AR

WWW.TITTARELLI.COM.AR

