



BODEGA
CAELUM

MALBEC

Grape variety	100% Malbec
Vineyard location	Agrelo, Luján de Cuyo
Year of plantation of vineyard	2000
Training system	Vertical shoot positioning
Soil type	Mainly composed of clay and limestone, rocks in the subsoil
Altitude	1.050 meters above sea level
Production per hectare	8 tons/ha
Harvest	Manual
Winemaking	<p>1-Manual selection in conveyor belt</p> <p>2-Some grape clusters are de-stemmed and the others are crushed</p> <p>3-Maceration for 15 days without the use of enzymes</p> <p>4-Addition of specially selected yeast to ferment at a temperature of between 25 and 32°C</p> <p>6-100% of the wine is sent to age in French oak barrels for 12 months.</p> <p>7-Bottling</p>
Production	20.000 bottles
Cork type	Natural
Ageing potential	6 years
Best served	Between 14 and 16 °C
Tasting notes	Lively deep red colored wine with purple highlights. Ripe red berries and dried prune at nose. At mouth it appears as a fresh and elegant wine, with a long finish.
Winemaker	Giuseppe Franceschini

