

B O D E G A
DANTE ROBINO
— DESDE 1920 —

DANTE ROBINO RESERVA

VARIETAL: 100 % Malbec.

VINEYARD LOCATION: Perdriel, Luján de Cuyo, Mendoza (900 mts. above sea level).

VINEYARD: Vines planted in 1960.

PLANTS PER HECTARE: 6,000 x ha.

KILOGRAMS x PLANT: 2.2 Kg

WATER: through furrows

VINEYARD YIELD: 12,000 kg/ ha.

HARVEST: manual (20 Kg boxes).

ALCOHOLIC FERMENTATION: 11 day fermentation with indigenous yeasts to a maximum temperature of 28°C in small vats. 13 day post-fermentative maceration. 24 day contact between must/new wine and its skin and seeds.

MALOLACTIC FERMENTATION: Yes – naturally done in barrels.

AGEING: 15 months in second and third use American oak barrels (medium toast).

ALCOHOL: 15.30%.

TOTAL ACIDITY: 5.25 g/l (expressed in tartaric acid).

CELLARING POTENTIAL: 6 years.

TASTING NOTES: Purple red characteristic of malbec, intense and bright. In the nose, it offers red fruit like blackberry and plum and subtle notes of vanilla and toast coming from the barrel.

On the palate, it is a lingering wine with kind tannins.

It is an elegant malbec, fruity and balanced for those who enjoy this kind of wines. Ideal to match with typical Argentinian grilled meat; stuffed pasta, lasagna, spicy meat empanadas, ripened cheese, rice with vegetables or mushrooms among others.

COLOR: Deep red.

NOSE: marked fruity notes, especially red fruit, attractive, delicate with oak aromas.

TASTE: Long finish, round tannins, there is a lot of fruit on the palate, oaky aftertaste.

SERVICE TEMPERATURE: 14°C to 18°C.

