



## COLECCIÓN MALBEC

Mendoza, Argentina

Bodega Privada

### Method & Production

Estate grown Malbec grapes from the Uco Valley, in Mendoza. Pre-fermentation maceration for 48hrs at 5°C. Fermentation then begins at a maximum temperature of 25°C for 15 days, in stainless steel using selected yeasts. With subtle exposure to oak.

### Tasting Notes

Deep violet colour. Intense aromas and flavours of ripe plums and cherries. Full bodied, with soft tannins.

### Food Matching

Roast and grilled red meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
BP0122A	Colección Malbec	Malbec	2022	14.0%	Cork	6x0.75lt	No	No	No	No