

DOLIUM RESERVA MALBEC

WINEMAKERS NOTES

The Malbec Reserva is a full bodied elegant wine of deep intense violet red colour and a nose of black fruit.

The flavours are blueberry, blackberry and cassis with spices such as cloves and white pepper with a touch of chocolate and coffee coming from the long stay in barrels. In the mouth it shows a complex structure with sleek and silky tannins with a well balanced acidity that gives this wine an excellent harmony.

Drink now or cellar for 5-10 years at least.

TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Mendoza
Vineyard	Perdriel planted 1953
Harvest	Hand picked April
Yield	5500 kg/acre
Crushing	No
Fermentation	Max temperature 30 C for 11 days in open top stainless steel tanks, total maceration 28 days. Carbonic maceration with added yeasts.
Press wine cuts	No
Ageing/Barrels	Natural malolactic fermentation 70% in French and American oak for 14 months.
Finned	No
Filtered	No
Bottled	September
Cases made	2500 cases

ANALYSIS

Alcohol	14.2%
pH	3.50
Total Acidity	4.80 g/l
Sugar	1.83 g/l

REVIEWS 2000 VINTAGE

“Spices and chocolate.
Highly recommended with 4 stars.
Wines of the year 2003”
Decanter magazine Oct 2003



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