

# MICHEL TORINO DON DAVID MALBEC

## WINEMAKER'S NOTES

The colour is a deep violet red combining with a nose of dark berry fruits, a hint of figs, earthy aromas, black pepper and a gentle influence of oak.

In the mouth it shows a complex structure. The flavours are of ripe forest berry fruits integrated with soft tannins resulting in a wine of great body. The finish is round, full, pleasant and lengthy.

**Drink now or cellar for 6-8 years.**

## TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Salta, Cafayate
Vineyard	La Colleccion, planted 1972
Altitude	1700m (5570ft)
Harvest	Hand picked March
Yield	7000 kg/hectare
Crushing	No
Fermentation	Max temperature 28 C for 10 days in stainless steel tanks with water jackets, total maceration 30 days. Carbonic maceration with added yeasts.
Press wine cuts	No
Ageing/Barrels	Natural malolactic fermentation 100% in French oak for 12 months.
Fined	No
Filtered	No
Bottled	August
Cases made	13200 cases

## ANALYSIS

Alcohol	13.9%
pH	3.60
Total Acidity	5.75 g/l
Sugar	2.01 g/l

## REVIEWS 2001 VINTAGE

"Rich, concentrated, berry fruit, balanced tannin. Classy. Highly recommended with 4 stars. Wines of the year 2003." Decanter magazine Oct 2003.

