

SERRERA MALBEC

WINEMAKER'S NOTES

The Serrera malbec 2002 is big wine of surprising colour and structure. The year allowed the fruit to obtain good fruit complexity and shows spices.

This is powerfulness is continued in the mouth, being round and full where you notice the excellent ripeness of the tannins. It leaves a full and fruity finish with hints of chocolate.

Drink now but cellar if you can wait for 4-5 years.

TECHNICAL INFORMATION

Variety	Malbec 100%
Region	Mendoza
Vineyard	Lulunta planted 1990 Perdriel planted 1912
Altitude	900m (3000ft)
Harvest	Hand picked April
Yield	6000 kg/hectare average
Crushing	40% of fruit
Fermentation	Max temperature 25 C for 7 days in stainless steel tanks, total maceration 20 days. Partial carbonic maceration with added yeasts.
Press wine cuts	Small percentage of membrane press wine.
Ageing/Barrels	Natural malolactic fermentation 20% in American oak for 8 months, remainder in tanks.
Fined	No
Filtered	No
Bottled	December
Cases made	1600 cases

ANALYSIS

Alcohol	14%
pH	3.60
Total Acidity	5.60 g/l
Sugar	1.90 g/l

REVIEWS 2002 VINTAGE

“Made from 90 year old vines it is bursting with wild berry, forest floor flavours and fills the mouth with chewy, rustic, gutsy tannins, It’s a big but balanced red wine” Max Allen,
The Australian September 2004



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342 Riley St Surry Hills NSW Australia 2010 Phone 61 2 9212 7770