

BODEGA GIECO



GIORGIO GIECO MALBEC – SPECIAL SELECTION

Vineyard: Gieco Estate

Location: Vistalba – Luján de Cuyo – Mendoza

Altitude: 1,000 m above sea level

Limited edition. Numbered bottles.

Vintage: April

Vintage method: hand-picked in 18 Kg plastic cases

Vinification

Pre-fermentation maceration: 2 days at 10°C

Alcoholic fermentation: traditional in stainless steel tanks with selected yeasts at a temperature between 22 and 24°C

Malolactic fermentation: complete with indigenous bacteria

Aging in winery: 12 months with french oak.

Service temperature: 16-18°C.

Tasting Notes

Sight: intense granate-red color with purple hues.

Nose: plums, violets, tobacco, smoke and spices.

Mouth: agreeable entrance, medium body, fruity and fresh with sweet and delicate tannins.

Pairing suggestions: all types of meat, especially red meats.