

B O D E G A
DANTE ROBINO
— DESDE 1920 —

GRAN DANTE MALBEC

VARIETAL: 100 % Malbec

VINEYARD LOCATION: Perdriel, Luján de Cuyo, Mendoza (950 mts. above sea level).

VINEYARD: Vines planted in 1993.

PLANTS PER HECTARE: 3,125 x ha.

KILOGRAMS PER PLANT: 1.9 Kg (one bottle per plant)

WATER: furrow irrigation (carefully regulated).

VINEYARD YIELD: 6020 kg/ha.

HARVEST: manual (17 Kg boxes).

ALCOHOLIC FERMENTATION: 12 day fermentation with indigenous yeasts to a maximum temperature of 30°C in small vats. 19 day post-fermentative maceration. 31 day contact between must/new wine and skin and seeds.

MALOLACTIC FERMENTATION: yes- Naturally done in barrels.

AGING: 18 months in new American oak barrels (Medium toast).

ALCOHOL: 14.9 %.

TOTAL ACIDITY: 5.5 g/l (expressed in tartaric acid).

NUMBER OF BOTTLES PRODUCED: 6930

CELLARING POTENTIAL: 10 years

TASTING NOTES: This bright red malbec with violaceous hues reminds us of black fruit such as blackberry, flowers like violets and subtle toast and coffee notes coming from the oak. Intense on the palate, rich, with firm marked tannins that promise long cellaring. A typical malbec; fruity, velvety and well balanced. Ideal to match with grilled meat, stew, typical dishes such as carbonara or locro, stuffed pasta like lamb ravioli, spicy meat empanadas, ripened cheeses and others.

COLOR: deep red with a violaceous edge.

NOSE: Ripe plums, blackberry and violet aromas balanced with hints of coffee and chocolate coming from the oak.

TASTE: intense, rich, with firm tannins and character.

SERVICE TEMPERATURE: 16°C to 18°C

