

FALERNIA
CHILE
Valle de Elquí



Malbec Gran Reserva 2018

Grapes:	100% Malbec
Region:	Elqui Valley
Vineyards:	Pedriscal
Exposure:	East/West
Altitude:	1,950 feet above sea level
Soil:	Alluvial soil, sandy.
Vine Age:	7 years
Vine Density per acre:	2,000 vines per acre
Time of Harvest:	Late March
Vinification Process:	Grapes are de-stemmed, crushed and fermented in stainless steel tanks equipped with pistons in order to simulate the traditional method of hand-punching down the skins as they are driven to the surface.
Aging Process:	After malolactic fermentation 30% of the wine is aged in French oak barrels for 8 months before blending, finishing and bottling.
Alc %:	14.50%
Dry Extract:	35.90 g/l
Acid (total):	4.7 g/l
Acid (volatile):	0.65 g/l
Residual Sugar:	4 g/l
pH:	3.8
Tasting Notes:	Deep purple-red in color. Aromas of rose petals, violets and white pepper on the nose. Bright on the palate with succulent blackberries and spiced game finish. Lush and very pure.
Winemaker:	Giorgio Flessati
Closure:	Screwcap or Diam 5
Food/Menu Pairing:	Pairs well with lean red meat with spices that have earthy or smoky flavors.