



**FUZION ALTA
RESERVA MALBEC 2010**



GRAPE COMPOSITION	100% Malbec
HARVEST DATE	Hand picked grapes in plastic boxes during the first and second week of April.
ALCOHOL:	13.50 %
TOTAL ACIDITY:	5.70 g/l
RESIDUAL SUGAR:	3.00 g/l
VINIFICATION	Classic vinification with selected yeasts. Maceration for 20 days at 25-27°C with daily pigeage and delestage. Aged in French oak barrels (1°, 2° and 3° use) for 10 months.
TASTING NOTES:	
COLOUR	Dark violet and brilliant purple colours.
AROMA	Good complexity in the nose with typical Malbec aromas of ripe fruits such as figs, plums, blackberries and marmalades. Notes of vanilla, tobacco, coffee and chocolate
FLAVOUR	Full - bodied red wine with sweet tannins, good structure and long finish.

Gustavo Martinez / winemaker