



Marantal Malbec 2010

750 ml

Showing the color of a typical Malbec – violet – this wine presents itself as pleasant in the nose. Its scent and flavor is perceived from ripe figs, black cherries, plums as well as mild herbs and vanilla. The first taste is gentle, but it quickly blossoms into its fuller and more intense character. The tannin is well balanced. On the whole, it is a young, fruity wine, well structured with a smooth finish.

Facts

Origin:	Argentina / Mendoza
Vineyard:	Lujan de Cuyo / Ugarteche; at 950 masl
Soil:	Sandy and silty
Producer:	La Tierra Nueva, Entre Cielos - Luxury Wine Hotel & Spa
Enologist:	Hubert Weber
Grape Varieties:	Malbec
Ratings:	Descorchados 2013, 91 points
Character:	The Modern
Age of plants:	6 Years

Vinification:

In the warm plains of Mendoza fully ripened grapes are picked by hand and transported to the winery. They are de-stemmed, placed immediately in the concrete tanks and fermented with selected yeasts on the skins at temperatures of 26–28 °C (for 10 days with the skin and another 7 days without skin). There are no pre-and/or post-maceration. Unstabilized and straight. Stored for 12 months in the tank, 5% were in barrels (second use American oak). Wine was blended after individual tasting from both recipients in May 2011.

Bottling:	25th of June 2011
Closure:	NEOCORK, to keep the fruit and freshness as long as possible.
Alcohol:	13.4 %
Cellaring potential:	Ready for drinking now, but will still benefit from maturation in bottle for two to ten years.
Serving temperature:	17-18 °C
Wine & Dine:	Goes with grilled meat.



Gran Marantal Malbec 2010

750 ml

This wine shows a high density and a black red colour. One can find flavours of sherry, plum licoric, pepper, orange and some complex balmy notes. The taste is round, harmonic with a gentle fruit and slighty earthy tannins. Its is a classic and elegant Malbec, who can be enjoyed right away or be stored for some more year.



Facts

Origin:	Argentinien / Mendoza
Vineyard:	Lujan de Cuyo / Ugarteche, on 950 masl
Soil:	Sandy and silty
Producer:	La Tierra Nueva, Entre Cielos - Luxury Wine Hotel & Spa
Enologist:	Hubert Weber
Grape Varieties:	100% Malbec
Ratings:	Descorchados 2013, 93 points
Charakter:	Classic elegant
Age of plants:	6 years

Vinification:

In the warm plains of Mendoza fully ripened grapes are picked by hand and transported to the winery. They are de-stemmed, placed immediately in the concrete tanks and fermented with selected yeasts on the skins at temperatures of 26-28 ° C (for 10 days with the skin and another 7 days without skin). No pre-and / or post-maceration. Unstabilized and honest to get the natural character of the wine. The Gran Marantal Malbec was stored for 24 months in oak barrels (European oak, first use), which helped him to develop flavors and harmony.

Produced bottles: 4000

Closure: Handpicked spanish natural cork to allow a good and long storage.

Alcohol: 14%

Cellaring potential: 10 to 12 years, can be enjoyed now, its recomendable to decant the wine though.

Serving temperature: 17-19 °C

Wine & Dine: With a good peace of meat, with herbs and mushroms in a redwine sauce.