



CLUNIA

Malbec

VARIETIES

100% Malbec

ORIGIN

Located between 970 and 1.000 meters above sea level, with extreme weather conditions, with very cold winters, hot summers and a huge temperature drop from day to night during the ripening period – often more than 20°C. cool nights prevail during the vegetative cycle. These extreme weather conditions, very similar to the best areas of Mendoza (Argentina) for the production of the Malbec grape variety – except, of course, the different soil composition, encouraged Bodegas Clunia to develop a Malbec wine at Finca Pedraza where the grapes would benefit from slow ripening, high concentration and elegance.

WINEMAKING AND AGEING

Three selection processes for the grapes: First in the vineyard during the hand-picked harvest, then the best bunches are chosen at the selection tables, and further selection occurs singling out the best berries on vibratory tables. The berries are then subjected to crio-extraction in a cold atmosphere in order to break skin cells and enhance extraction during maceration and fermentation. They're then subjected to a 48-hour cold maceration process at 4°C to ensure great aromatic extraction. After this, the wine undergoes a seven-day alcoholic fermentation in stainless-steel tanks with selected yeasts (*Saccharomyces cerevisiae* galactose –(ex-bayanus)). Subsequently, post-fermentative maceration goes on for 13 days. Finally, malolactic fermentation occurs in 225 L. oak barrels with frequent battonâges on its fine lees. 15 months ageing in French oak barrels, including the malolactic fermentation

COLOUR

Deep cherry red with deep purple hues

BOUQUET

Intense aromas of black and red fruits and subtle mineral notes of spices. Blackberries, blueberries, plums with a touch of black pepper, complemented by the complexity gained from the fine ageing in barrels which perfectly integrates hints of toast and toffee to the bouquet.

PALATE

During the attack in the mouth this wine bursts with fruit and concentration. Round and powerful tannins. Pleasantly persistent.

