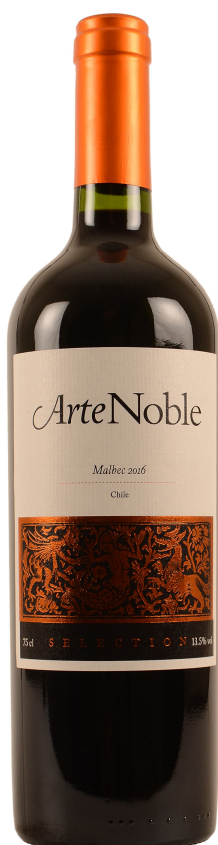


ArteNoble

Arte Noble 2016 Viña Requingua Malbec Reserva - 0.75L



SHORT DESCRIPTION

Appearance: deep bright red, with violet color flashes. Nose: Intense notes of cassis, red and black fruit, with hints of vanilla and chocolate. Palate: silky texture on the palate with sweet spices, firm tannins and pleasant acidity.

Climate:

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers / 50 miles) and the Andes Mountains (50 kilometers / 37 miles). Annual precipitation averages about 600 millimeters (23.6 inches), concentrated in the winter months.

Soil:

alluvial soil consisting out of sandy loam with a rocky surface.

Vinification:

Maceration: 12-16 days total, including 4 days of pre-fermentation maceration at 10 ° C. Extraction: Traditional Reassembly. Fermentation: Starts with active dry yeast (Bayanus) and develops at temperatures ranging between 25 ° C and 28 ° C. Wine is kept on it's lees on French oak during 6 months.

ARTE NOBLE

Winemaking is an art who's outcome is a unique creation. Arte Noble offers the tipicity of the local grapes enhanced by the winemaker's craft.



Allied Vintners Estonia Website

Westpoort 17 - Belgium - B-2070 Zwijndrecht
avi@alliedvintners.com