

NORTON RESERVA



Bodega Norton Reserva Malbec 2015

VINEYARD

Apelation: Lujan de Cuyo, Mendoza.
Height: between 850 & 1100 absl
Aged: 80 years

HARVEST

Manual in 20 kgs. cases hand selection of berries.

FERMENTATION

Maceration: 25 to 30 days at 20° C / 72° F
Fermentation: 7 days at 25° C
Malolactic Fermentation: 100% natural
Cold Maceration: 5 between 8 and 10°C (46-50 F)

AGING

Bottle: 10 months
Oak Barrels: 100%, 12 months in french oak

WINEMAKER COMMENTS

Deep red colour with hints of purple. Expressive on the nose with notes of ripe black fruits, violets, and tobacco. Long finish.

DRINKABILITY

8 years

TECHINCAL INFORMATION

Alcohol: 13.5
Total Acidity: 5.25
Sugar: 1.61
Ph: 3.60

AWARDS

- 2015 | 91 pts. | James Suckling
- 2015 | 90 pts. | Wine Spectator Year's Best Argentine Malbec
- 2014 | 91 pts. | James Suckling
- 2014 | 90 pts. | Wine Spectator TOP 100 Wines
- 2014 | 90 pts. | Decanter ASIA Wine Awards & Silver Medal
- 2014 | 90 pts. | eRobert Parker


David Bonomi
Chief Winemaker

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BODEGA
NORTON
EST. 1993

Signature Winemaking