



VULTUR

circus Malbec 2016



“Wild Floral”

Vultur Circus comes from a bush-planted vineyard rooted in clay soils, with no irrigation. The wine has a deep purplish red color. The mouth is balanced, with evidence of acidity, while sweet and soft tannins complete a well-rounded body. The nose is elegant and complex, exelling floral aromas of jasmine and violet with hints of black fruit. This wine offers spicy notes and remarkable freshness.

TECHNICAL DATA

Varieties
100% Malbec

Denomination of origin
Rancagua, Cachapoal Valley

Harvest
Hand-picked during the first week of April

Yield of vineyard
5 ton/ha

Winemaking
Handmaking wine in small batches, using soft punch down and gravitational movements, allows us to give our wines firstclass treatment. Most wine undergoes 30 days of maceration. 100% is aged in a second hand French oak barrels for 16 months. Unfiltered and unfined.

Cases Productions
240 cases of 6 bottles x 750 mL

SUGGESTIONS

Cellaring Recommendation
Can be enjoyed now or cellaring for over 5 years

Serving Temperature
64 F° (18 °C)

Decanting
30 minutes minimum

BASICAL ANALYSIS

Alcohol	13°
Total acidity	5.1 g/l

