

2021 Marcelo Pelleriti Signature Malbec

Alcohol label %: 14.5 | pH: 3.65 | Acidity (TA): 5.32 | Residual Sugar (g/L): 1.8



Winemaking

10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.

Aging

80% of the wine spends 12 months in French oak barrels (2nd and 3rd use), 6-month bottle storage.