

## 2021 Marcelo Pelleriti Signature Malbec

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

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### 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.