



# BARBERIS

BODEGA & VIÑEDOS  
DE FAMILIA

*Humberto Barberis*  
GRAN RESERVA

OUR ICONIC WINE, MADE WITH CAREFULLY HAND-HARVESTED GRAPES FROM OUR OLDEST VINEYARDS, AND AGED IN FRENCH OAK BARRELS FOR 14 MONTHS, TO ACHIEVE WINES OF GREAT CHARACTER AND STRUCTURE.



	<b>MALBEC</b>
Varietal	100% Malbec
Vineyard location	Luján de Cuyo, Mendoza, Argentina
Harvest	Mid April
Vinification	<ul style="list-style-type: none"><li>• Hauling in boxes of 20 kg.</li><li>• Manual selection of clusters.</li><li>• Pre-fermentation maceration in cold for 5 days at 10 °C.</li><li>• Selected yeasts. Alcoholic fermentation for 14 days with controlled temperatures between 27-30 °C.</li><li>• Daily remontage and post-fermentation maceration for 25 days.</li></ul>
Aging	14 months in French oak barrels.
Alcohol	14,1%
Total acidity	5,9 g/l
Sugar	<2 g/l
pH	3,8
Wine tasting notes	This wine has a deep bright red colour with aromas of plums and red berries, mixed with vanilla, chocolate and snuff. On the palate it is very round, long lasting and balanced with an elegant and complex finish.