



KRONTIRAS MALBEC NATURAL

Krontiras Natural Malbec is our first step towards the production of natural wines. We have been making Malbec wines without added sulfur since 2015. Two years later we achieved the desired result, the new Krontiras Malbec Natural.

The grapes were carefully selected from our vineyard in Maipú, and fermented in stainless steel tanks without the addition of sulphites at any stage of the vinification. Our goal is always to respect the natural expression of our vineyard.

This wild Malbec will transport you directly to the place we call "home".

TECHNICAL DATA Variety: 100% MALBEC Alcohol: 13.4 v / v. Residual Sugar: 1.58 g / l. PH: 3.7 Region: MAIPU, MENDOZA. Altitude of the vineyard: 900 m.a.s.l. Vine training method: Simple Guyot Irrigation: Traditional, flood Year of plantation: 2005 Plantation density: 6,900 Vines / HA Production: 1,500g / vine Harvest date: Mid March Fermentation and elaboration: 20 days in stainless steel tanks. WITHOUT SULPHITES Aging in barrels: NO