

BODEGAS
KRONTIRAS
LUJAN DE CUYO ~ MENDOZA



miKron MALBEC

With no aging in oak barrels, this young Malbec breaks all the rules. It recreates the concept of French “Beaujolais Nouveau” style, a wine created to be consumed chilled, at white wine temperature.

This is a fresh and fruity Malbec that has captivated everyone's attention because of its unique and particular expressions.

TECHNICAL DATA

Variety: MALBEC 100%

Alcohol: 13.5% VOL.

Residual Sugar: 1.7 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: 10 years

Plantation Density: 6,900 vines / HA

Production: 1,300g / vine.

Harvest Date: Beginning of March

Harvest: Manual, in boxes with 15 kg capacity

Fermentation and Elaboration: Maceration and vinification at a controlled temperature of 22° C

Serving Temperature: 10 - 12° C