

PUNTA NEGRA MALBEC, BELHARA

Vintage

2021



Sourced from Belhara's estate vineyards in the Valle de Uco and Luján de Cuyo in Mendoza.

TASTING NOTE

Dark red colour with purple reflections. The nose presents ripe raspberries and plum fruit. It has a silky structure of tannins and a fine texture. In the mouth, has medium body and flavours of ripe red fruits, followed by notes of roasted coffee with a long and fresh finish.

VINIFICATION DETAILS

Grapes are harvested manually in small boxes, held in selected blocks. The alcoholic fermentation and the maceration with the skins take place for between 20 and 30 days in small tanks with pumping overs. Procedures to extract the most from the grapes to achieve round tannins and maximum expression of the fruit. The wine is transferred to French wooden barrels and aged for 6 months.

AWARDS

James Suckling: 90 pts

TECHNICAL ANALYSIS

Alcohol

13.0

ATTRIBUTES



Origin

Argentina



Variety

Malbec



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Stephen Huse



Fining Agent

Egg



Closure

Screw top



Region

Mendoza



Vegan

No