



GARBIN·ESTATE

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| SPEC SHEET | Viejo Rincón Blend 1125 |
| NAME OF PRODUCT | Blend |
| VARIETY | Malbec 40%, Cabernet Sauvignon 40%, and Bonarda 20% |
| HARVEST DATE | 2018 |
| LOCATION OF VINEYARDS | Monte Comán, San Rafael, Mendoza. |
| ALTITUDE | 1837 feet above sea level |
| AGE | 27 years |
| CHARACTERISTICS OF THE GRAPE | The blends of these varieties are the result of soft wines with good acidity, easy to drink. With fresh and fruity aromas. Of a cherry red color with good intensity and tonality. |
| YIELD T./ACRE | 10.0 tons per hectare |
| LOCATION OF WINERY | City of San Rafael, Mendoza |
| CHARACTERISTICS OF WINE | Color: cherry red, clean. Aroma of sour cherries, plumbs, coffee, truffle, and chocolate. |
| ALCOHOL | 12.80 grs / liter (20°C/68°F) |
| TOTAL ACIDITY | 4.85 grs / liter (tartaric acid) |
| SUGAR | 2.03 grs / liter |
| VOLATILE ACIDITY | 0.56 grs / liter |
| DRY EXTRACT | 32.31 grs / liter |
| OENOLOGIST RESPONSIBLE | Alejandro Zancanaro |
| COMPOSITION OF FINAL PRODUCT | Bottle: straight 1.125 cc. Micro-agglomerated cork with a thermo-contractable copper colored capsule. |



Establecimiento: Bodegas y Viñedos Garbin S.A.
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