

NESHAMĀH

MALBEC ANCELLOTTA

The dreams and passions we develop over the years intertwine like a single mandala that is our soul.

COMPOSITION

50% Malbec, 50% Ancellotta

VINEYARDS

East - Mendoza

HARVEST

Late March, manual.

ELABORATION

Maceration: Thermomaceration at 65-67°C (149-152.6°F).

Fermentation: At 25-26°C (77-80.6°F), with selected yeasts, in concrete tanks. Malolactic fermentation:

100%. Aging: 3 months in concrete tanks, 3 months in American oak barrels, 5 months in bottle.

TASTING NOTES

Dark violet red color, very intense, attractive and thick. Very fruity, with scents of red berries, raspberries and spices.

Delicate hints of vanilla from its rest on American oak barrels. Elegant flavored, pleasant and gentle. Soft velvety tannins, well balanced. Agreeable and prolonged finish.



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PRESENTACIÓN

	Vidrio 750 ml
Peso Bruto Botella (Kg)	1,15
Unidades por Caja	6
Peso Bruto Caja (Kg)	7,14
Dimensiones Caja (m)	0,162 x 0,240 x 0,310
Volumen (m3)	0,012

TARA

	Vidrio 750 ml
Cajas por Piso	28
Pisos	5
Cajas por Pallet	140
Unidades por Pallet	840
Peso por Caja (Kg)	7,14
Subtotal de Peso por Pallet (Kg)	999,6
Peso de Pallet (Kg)	25
Peso Total por Pallet (Kg)	1.024,6

VOLUMEN

	Vidrio 750 ml
Base (m2)	1,2
Altura (m)	1,72
Pallet	0,15
Cajas	1,57
Total (m3)	2,06