

SANTA ANA

Homage



Homage Malbec

Malbec 100%

Region: Maipú, Mendoza.

Soil: Deep and stony.

Natural malolactic fermentation.

6 months aged in French and American oak barrels. Filtering.

Alcohol: 14% | Total acidity: 5,70 g/l

Notes: The grapes were hand-picked from vineyards in the Maipú region of Mendoza, where the vines benefit both from long sunshine hours and dry climate. The result is grapes with good freshness, fruit concentration and acidity. This Malbec showcases chunky red fruits aromas with a refreshing long finish. Six months in oak has given it extra depth and a subtle vanilla and chocolate sense.

Suggestions: Ideal to be enjoyed with steak, casseroles or roast beef.