



MIRALUNA

MALBEC | 2016

This Malbec grows in the unique, natural conditions of an ancient terroir in the Alto Valle Calchaquí region of Salta, 8,435 feet above sea level. This smooth and complex wine is developed in one of the highest altitude vineyards in the world. High-altitude wine making creates thicker skinned grapes from being closer to the sun, translating to richer, more full-bodied flavors and intensity compared to other Malbecs.

Vintage: 2016

Varietal: 100% Malbec

Vineyards: Cachi, Salta, Argentina, 8,433 ft/asl Highest elevation in the world

Yield: 5 tons per hectare

Fermentation: Controlled at 25°C - Malolactic

Aging: 6 months French Oak

Tasting Notes

Color: Deep, intense ruby red, light violets

Nose: Intense aroma, floral & fresh red fruit, blackberries, plum & black currant. Mineral & spicy notes characteristic of the terroir

Palate: Soft, smooth & fruity. An explosion of firm tannins give way to an unmatched acidic balance

Food Pairing: Grilled lean meats, grilled vegetables, zesty pastas, soft cheeses

Technical Data

Production: 2,500 cases (6/unit)

Alcohol: 15%

Total Acidity: 6.5 g/l

PH: 3.84

Service Temperature: 17-19° C or 62-66° F



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 **panoram**
imports
478.491.2898



MIRALUNA

MALBEC RESERVE | 2014

Produced at 8,435 feet above sea level in one of the highest altitude vineyards in the world, this sophisticated Malbec is aged for 12 months in first use French and American oak barrels. The combination of the high, dry altitude, distinctive terroir and barrel aging is what gives this Malbec Reserve its unique characteristic and noble finish. You'll find colors of violet with dark backgrounds, strong aromas marked by red fruit and plum with an elegant and refined finish. Potential for cellaring (10+ years).

Vintage: 2014

Varietal: 100% Malbec

Vineyards: Cachi, Salta, Argentina, 8,453 ft/asl - Highest elevation in the world

Yield: 4 tons per hectare

Fermentation: Controlled at 25°C - Malolactic

Aging: 12 months French & American Oak - FIRST USE

Tasting Notes

Color: Deep ruby red, profound & dark background

Nose: Strong aroma, soft toasted notes with red fruit, plum & raspberry hints

Palate: Intense & potent flavors marked by the altitude. Rugged tannins persist throughout with a round & juicy finish

Food Pairing: Grilled meats, dark poultry meat, lamb, pastas with complex sauces

Technical Data

Production: 584 cases (6/unit)

Alcohol: 14.5%

Total Acidity: 6.45 g/l

PH: 3.9

Service Temperature: 17-19° C or 62-66° F



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MERLOT | 2016

Sometimes serendipity dazzles us! In 2005, 1,500 Merlot vines were mistakenly delivered to Miraluna's vineyards that today gives us a truly emblematic and unique wine. This complex, elegant Merlot is produced at 8,435 feet above sea level in one of the highest altitude vineyards in the world. You'll discover ruby red notes and deep violet tones, aromas of forest and dry leaves along with hints of tea and black pepper. Mild with fine tannins and a dry contour.

Vintage: 2016

Varietal: 100% Merlot

Vineyards: Cachi, Salta, Argentina, 8,453 ft/asl Highest elevation in the world

Yield: 5 tons per hectare

Fermentation: Controlled at 25°C - Malolactic

Aging: 6 months French Oak

Tasting Notes

Color: Ruby red with burgundy tones

Nose: Ripe red fruit, hints of tea & spiced black pepper. Subtle aromas of forest & dry leaves

Palate: Elegant, smooth & dry profile, firm tannins & round edges with intense flavors. Balanced acidity give way to a harmonious finish

Food Pairing: Grilled red meats, roasted herbed chicken, pork loin, duck, lamb, veal, intense cheeses such as blue cheese

Technical Data

Production: 426 cases (6/unit)

Alcohol: 15%

Total Acidity: 6.2 g/l

PH: 3.75

Service Temperature: 17-19° C or 62-66° F

