



# EDELmira

MALBEC

## WINE

**GRAPE VARIETY:** 100% MALBEC  
**HARVEST:** 2021

## VINEYARD

**LOCATION:** Maipú  
**HEIGHT:** 2690 ft A.S.L (820mt)  
**VINE CULTIVATION:** Vertical shoot position trellising (VSP)  
**IRRIGATION:** Drip

## HARVEST

**DATE:** March  
**HARVEST:** Hand Picked

## VINIFICATION

**MACERATION:**  
Cold for 24 hours at 8°C.

**ALCOHOLIC FERMENTATION:**  
With selected yeasts in concrete vats.

**MALOLACTIC FERMENTATION:**  
It is done naturally, without aggregates.

## BREEDING

In vats for 6 months with french oak contribution through selected staves.

## ANALYTICAL DATA

**ALCOHOL:** 13,8 %      **SUGAR:** 1,8 g/l  
**TOTAL ACIDITY:** 5 g/l      **PH:** 3,8

## BOTTLING

**PRODUCTION:** 25.000 bottles  
**GUARD:** 3 years



### COLOR

Deep red with violet hue.



### NOSE

Plum, raspberry, violet, vanilla.



### PALATE

Kind and balanced tannins.



**SERVE BETWEEN**  
16°C and 18°C.

*The images shown are for illustration purposes only and may not be an exact representation of the product.*

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# EDELmira

## CABERNET SAUVIGNON

### WINE

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**GRAPE VARIETY:** 100% CABERNET SAUVIGNON  
**HARVEST:** 2021

### VINEYARD

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**LOCATION:** Maipú  
**HEIGHT:** 2690 ft A.S.L (820mt)  
**VINE CULTIVATION:** Vertical shoot position trellising (VSP)  
**IRRIGATION:** Drip  
**HARVEST**

**DATE:** April  
**HARVEST:** Manual

### VINIFICATION

---

**MACERATION:**  
Cold for 24 hours at 8°C.

**ALCOHOLIC FERMENTATION:**  
With selected yeasts in concrete vats.

**MALOLACTIC FERMENTATION:**  
It is done naturally, without aggregates.

### BREEDING

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In vats for 6 months with french oak contribution through selected staves.

### ANALYTICAL DATA

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**ALCOHOL:** 13,8 %      **SUGAR:** 1,9 g/l  
**TOTAL ACIDITY:** 5 g/l      **PH:** 3,9

### BOTTLING

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**PRODUCTION:** 20.000 bottles  
**GUARD:** 3 years



**COLOR**  
Ruby colour with dark violet hue.



**NOSE**  
Complex where peppers and blackberries combine.



**PALATE**  
Balanced of mature tannins.



**SERVE BETWEEN**  
16°C and 18°C.

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## WINE

**GRAPE VARIETY:**  
100% MALBEC

**HARVEST:**  
2020

## VINEYARD

**LOCATION:**  
50% Maipú  
50% Uco Valley

**HEIGHT:**  
2690 ft A.S.L (820mt)  
3444 ft A.S.L (1050mt)

**VINE CULTIVATION:**  
Vertical shoot  
position trellising  
(VSP)

**IRRIGATION:**  
Drip

## HARVEST

**FECHA:**  
March

**HARVEST DETAILS:**  
Hand picked

## VINIFICATION

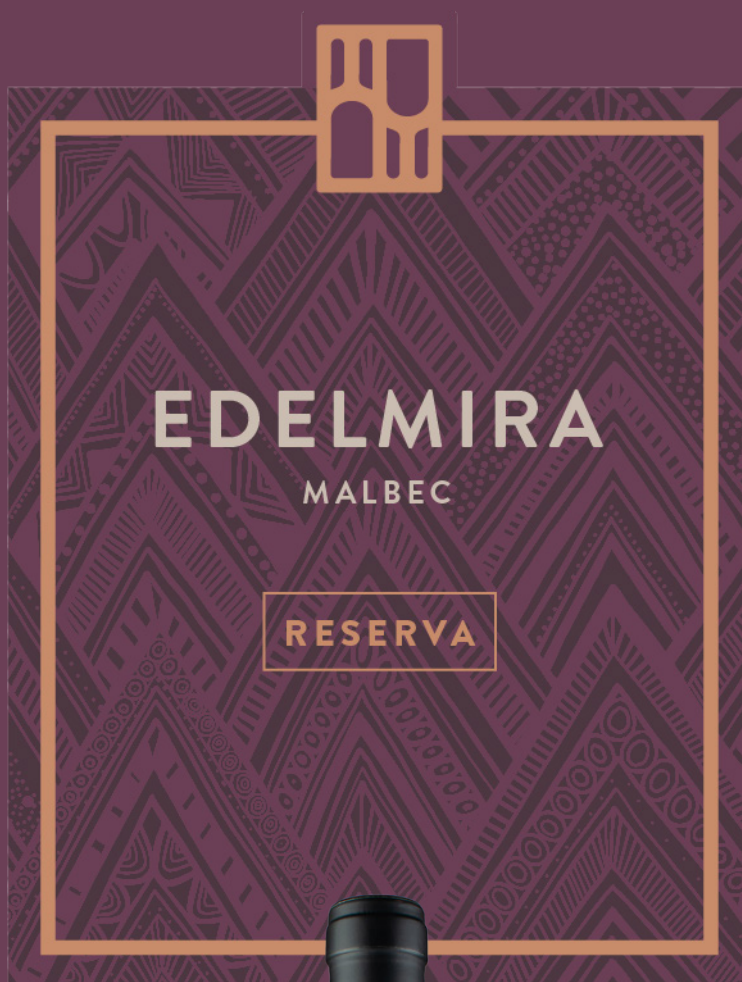
**MACERATION:**  
Cold for 24 hours at 8°C.


**ALCOHOLIC FERMENTATION:**  
With selected yeasts in concrete  
vats.


**MALOLACTIC FERMENTATION:**  
It is done naturally, without  
aggregates.


## BREEDING

Aged for 12 months in 2nd and 3rd  
use french oak barrels.



**COLOR**   
Deep red with violet  
shades.

**PALATE**   
Balance of kind and  
consistent tanines  
provided by its passeege  
through oak.

**NOSE**   
Ripe plum, raspberries  
and chocolate.

**SERVE BETWEEN**   
16°C and 18°C.

## ANALYTICAL DATA

**ALCOHOL:**  
13,8 %

**SUGAR:**  
1,8 g/l

**TOTAL ACIDITY:**  
5 g/l

**PH:**  
3,8

## BOTTLING

**PRODUCTION**  
23.000 bottles

**GUARD**  
4 years

**UN FILTERED WINE**  
May submit sediments

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## WINE

**GRAPE VARIETY:**  
100% CABERNET  
SAUVIGNON

**HARVEST:**  
2020

## VINEYARD

**LOCATION:**  
Uco Valley

**HEIGHT:**  
3444 ft A.S.L (1050mt)

**VINE  
CULTIVATION:**  
Vertical shoot  
position trellising  
(VSP)

**IRRIGATION:**  
Drip

## HARVEST

**FECHA:**  
April

**HARVEST DETAILS:**  
Hand picked

## VINIFICATION

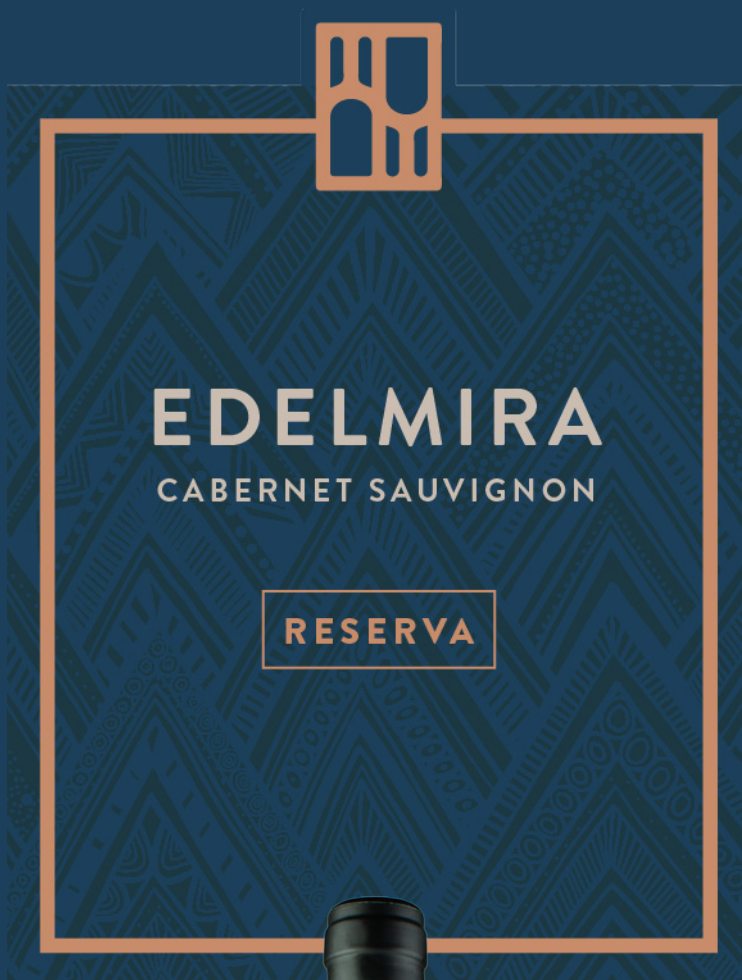
**MACERATION:**  
Cold for 24 hours at 8°C.

**ALCOHOLIC FERMENTATION:**  
With selected yeasts in concrete  
vats.

**MALOLACTIC FERMENTATION:**  
It is done naturally, without  
aggregates.

## BREEDING

Aged for 12 months in 2nd and 3rd  
use french oak barrels.



## COLOR

Deep red with  
carmine flashes.



## PALATE

Great volume and  
tannic maturity  
provided by its passage  
through oak.



## NOSE

Coffee, cassis  
and peppers.



## SERVE BETWEEN

16°C and 18°C.



## ANALYTICAL DATA

**ALCOHOL:**  
14 %

**SUGAR:**  
1,9 g/l

**TOTAL ACIDITY:**  
5 g/l

**PH:**  
3,9

## BOTTLING

**PRODUCTION**  
10.000 bottles

**GUARD**  
4 years

**UN FILTERED WINE**  
May submit sediments

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## WINE

**GRAPE VARIETY:**  
100% CABERNET  
FRANC

**HARVEST:**  
2020

## VINEYARD

**LOCATION:**  
Cacayes-Uco Valley

**HEIGHT:**  
3444 ft A.S.L (1100mt)

**VINE  
CULTIVATION:**  
Vertical shoot  
position trellising  
(VSP)

**IRRIGATION:**  
Drip

## HARVEST

**FECHA:**  
April

**HARVEST DETAILS:**  
Hand picked

## VINIFICATION

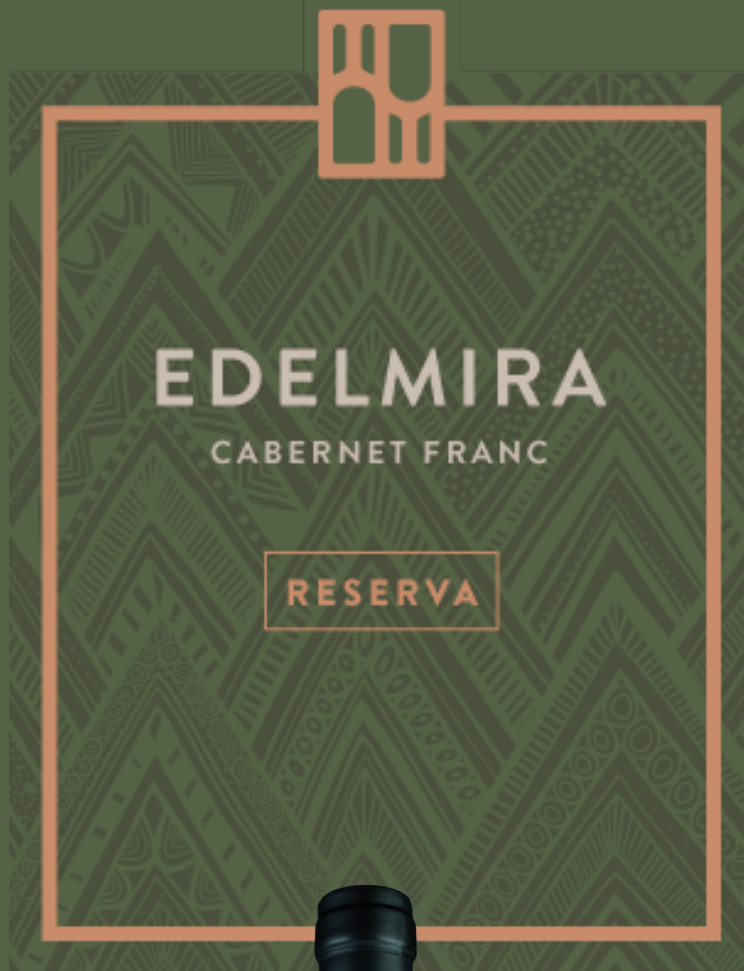
**MACERATION:**  
Cold for 24 hours at 8°C.

**ALCOHOLIC FERMENTATION:**  
With selected yeasts in concrete  
vats.


**MALOLACTIC FERMENTATION:**  
It is done naturally, without  
aggregates.


## BREEDING

Aged for 12 months in 2nd and 3rd  
use french oak barrels.



**COLOR**   
Ruby colour with dark  
violet hue.

**PALATE**   
Notes of red plum and  
strawberry. Its tannins  
are sweet and well  
present.

**NOSE**   
Raspberry, bell pepper,  
mint and vanilla.

**SERVE BETWEEN**   
16°C and 18°C.

## ANALYTICAL DATA

**ALCOHOL:**  
14 %

**SUGAR:**  
1,9 g/l

**TOTAL ACIDITY:**  
5,2 g/l

**PH:**  
3,8

## BOTTLING

**PRODUCTION**  
10.000 bottles

**GUARD**  
4 years

**UNFILTERED WINE**  
May submit sediments

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## WINE

**GRAPE VARIETY:**  
100% SYRAH

**HARVEST:**  
2020

## VINEYARD

**LOCATION:**  
Maipú

**HEIGHT:**  
2690 ft A.S.L (820mt)

**VINE CULTIVATION:**  
Vertical shoot position  
trellising (VSP)

**IRRIGATION:**  
Drip

## HARVEST

**FECHA:**  
April

**HARVEST DETAILS:**  
Hand picked

## VINIFICATION

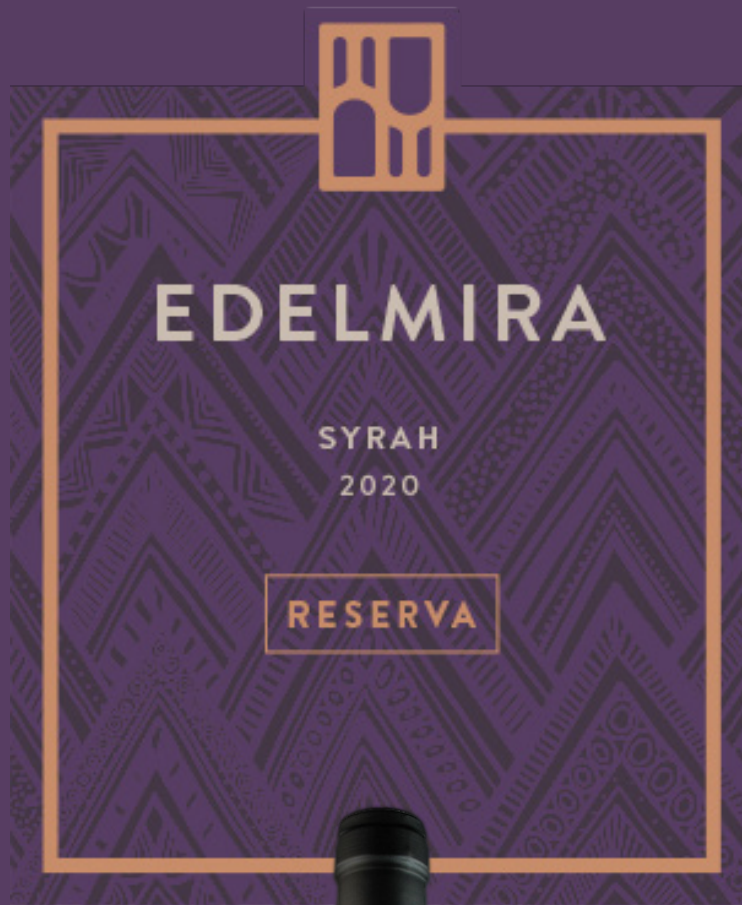
**MACERATION:**  
Cold for 24 hours at 8°C.

**ALCOHOLIC FERMENTATION:**  
With selected yeasts in concrete  
vats.

**MALOLACTIC FERMENTATION:**  
It is done naturally, without  
aggregates.

## BREEDING

Aged for 12 months in 2nd and 3rd  
use french oak barrels.



## COLOR

Currant red color  
with dark violet hues.



## PALATE

Unctuous, with tannins  
that become rounded  
during oak aging.



## NOSE

Violets, dried figs  
and truffles.



**SERVE BETWEEN**  
16°C and 18°C.



## ANALYTICAL DATA

**ALCOHOL:**  
13,8 %

**SUGAR:**  
1,8 g/l

**TOTAL ACIDITY:**  
5,9 g/l

**PH:**  
3,65

## BOTTLING

**PRODUCTION**  
5.000 bottles

**GUARD**  
4 years

**UNFILTERED WINE**  
May submit sediments

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# EDELMIIRA

## CHARDONNAY

Special Edition

### WINE

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GRAPE VARIETY: 100%  
CHARDONNAY  
HARVEST: 2021

### VINEYARD

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LOCATION: Los Sauces-Uco Valley  
HEIGHT: 3444 ft A.S.L (1100mt)  
VINE CULTIVATION: Vertical shoot position  
trellising (VSP)  
IRRIGATION: Drip

### HARVEST

---

DATE: March  
HARVEST: Hand Picked

### VINIFICATION

---

MACERATION:  
Cold for 24 hours at 8°C.

ALCOHOLIC FERMENTATION:  
With selected yeasts in stainless steel tanks.

MALOLACTIC FERMENTATION:  
It is done naturally, without aggregates.

### BREEDING

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In contact with french Oak for 6 months.

### ANALYTICAL DATA

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ALCOHOL: 12,8 %      SUGAR: 1,8 g/l  
TOTAL ACIDITY: 6,5 g/l      PH: 3,3

### BOTTLING

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PRODUCTION: 3.000 bottles  
GUARD: 2 years



#### COLOR

Pale yellow, with golden and greenish reflections.



#### NOSE

Pear, banana, melon, honey and vanilla.



#### PALATE

Sweet, tropical fruit pineapple and mango.



#### SERVE

BETWEEN  
10°C and 12°C.

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# EDELmira

ROSADO

Special Edition

## WINE

**GRAPE VARIETY:** 100%  
ROSADO DE MALBEC  
**HARVEST:** 2022

## VINEYARD

**LOCATION:** Maipú  
**HEIGHT:** 750 mt  
**VINE CULTIVATION:** Vertical shoot position  
trellising (VSP)  
**IRRIGATION:** Drip

## HARVEST

**DATE:** February  
**HARVEST:** Hand Picked

## VINIFICATION

**MACERATION:**  
Cold maceration with dry ice for 3 hours, in  
a pneumatic press.

**ALCOHOLIC FERMENTATION:**  
With selected yeasts in stainless steel tanks.

**MALOLACTIC FERMENTATION:**  
It is done naturally, without aggregates.

## BREEDING

In stainless steel tank and third-use French oak  
barrels

## ANALYTICAL DATA

**ALCOHOL:** 13,3 %    **SUGAR:** 2 g/l  
**TOTAL ACIDITY:** 6,35 g/l    **PH:** 3,4

## BOTTLING

**PRODUCTION:** 4.000 bottles  
**GUARD:** 2 years



### COLOR

Pale salmon color with  
an attractive pearly hue.



### NOSE

Floral, violets and red  
fruits.



### PALATE

Floral, violets and  
red fruits.



**SERVE  
BETWEEN**  
10°C and 12°C.

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# EDELMIIRA

EXTRA BRUT - PINOT NOIR

## WINE

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**GRAPE VARIETY:** 100%  
PINOT NOIR  
**HARVEST:** 2020

## VINEYARD

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**LOCATION:** UCO VALLEY  
**HEIGHT:** 3444 FT A.S.L  
(1050 MT)  
**VINE CULTIVATION:** VERTICAL SHOOT  
POSITION  
TRELLISING (VSP)  
**IRRIGATION:** DRIP

## HARVEST

---

**DATE:** FEBRUARY  
**HARVEST DETAILS:** HAND PICKED

## ANALYTICAL DATA

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**ALCOHOL:** 11,8 %  
**TOTAL ACIDITY:** 5,9 G/L  
**SUGAR:** 7 G/L

## BOTTLING

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**PRODUCTION:** 10.000 BOTTLES

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## VINIFICATION

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### GRINDING:

When the grapes arrive to the winery they are send to the press, obtaining the 50% of the wine.

### ALCOHOLIC FERMENTATION:

30 days in stainless steel tanks with selected yeasts at 15°C. 45 days in contact with the lees.

### SECOND FERMENTATION:

In stainless steel tanks at 14°C, the wine rest with the lees for 90 days.

### TIPIFICATION:

Extra Brut.



### COLOR

Light rose color with bright undertones and fine persistant bubbles.



### NOSE

Scents of fresh fruit, complex elegant from the richness of the pinot noir.



### PALATE

Complex mouth feel structured and smooth acidity balance.



### SERVE BETWEEN

6°C and 8°C.

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