

Devotage, Magnum, Red Bland, Teperberg winery



Wine Details Malbec – Mitzpe Ramon Marselan – Ayalon Valley, Mechanical, during late night hours., From day of release but further maturation is recommended Wine production process The Malbec grapes were mechanically harvested and arrived at the winery during the early hours of the morning. After gentle crushing, the grapes fermented for approximately seven days at 28° C. Throughout the fermentation, varying pump-over regimes were carried out to achieve the optimal extraction of color, flavor, aroma and tannins. Upon completion of the alcoholic fermentation the wine was gently pressed off of its pomace into another stainless steel vat. The wine underwent malolactic fermentation, otherwise known as the secondary fermentation. This process softens and stabilizes the wine prior to entering its ageing period. The Marselan grapes which were harvested at later dates underwent similar vinification process. For each fermentation, temperature and pump-over regimes varied. Upon completion of malolactic fermentation, the wines individually aged in both new and used French oak barrels for a period of 8 months. Towards the end of the ageing period, the barrels were tasted and the final blend was crafted by a tasting panel. Magnum 1.5 liter

Rating: Not Rated Yet

Price

170 ?

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Manufacturer Teperberg Winery

Description

[illegible]

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Reviews

There are yet no reviews for this product.

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