

# ELSA MALBEC 2022

*San Rafael, Mendoza*

B O D E G A S  
**BIANCHI**  
DESDE 1928



**TASTING NOTES:** A very intense color with a purple tint, typical of this young variety. Aromas of ripe red fruits predominate, with a floral touch of violets that is typical of the Malbec from this region. In addition, due to the characteristics of our soil, some fresh, mineral notes can be found which add further youth and liveliness to this wine. The palate shows a somewhat sweet wine with round tannins, medium structure, and an elegant feel.

**VITICULTURE:** The grapes for this wine come from the company's own vineyards in San Rafael, Mendoza, at around 760 meters above sea level, on sandy, calcareous soils of alluvial origin.

**VINIFICATION:** The grapes are harvested manually. Once in the winery, the grapes are destemmed and the whole berries are placed directly in the stainless-steel tanks. The cold maceration process begins there at 46.4° F (8° C) and lasts 2-3 days. Typical young wine fermentation, with pump-overs specially designed for wines of this category. Daily tasting for evolution of the grape must in fermentation. Four-to-five days later, there is the use of selected yeasts and controlled temperatures 78.8° F - 80.6° F (26-27 °C). Finally, through rigorous tasting, there is a 7-10-day post-fermentation maceration. The wine then spends 3 months in the bottle.

**INTERESTING FACT:** Elsa Bianchi wines are named after Dona Elsa, the late grandmother of the current Bianchi owners, who started the winery with her husband. Her first home, a small "Casa" still sits among the vineyards that also bear her name.

**FAMILY:** One dream. One family legacy. Two terroirs. Since 1928, these three pillars have been the lasting values that have guided Argentina's Bodegas Bianchi for four generations. This family-owned winery is situated in the sub-regions of both the Uco Valley and San Rafael.

**PRODUCER:** Bodegas Bianchi

**REGION:** San Rafael, Mendoza, Argentina

**GRAPE(S):** 100% Malbec

**SKU:** EBMB227

**ALCOHOL:** 14.1%

**TOTAL ACIDITY:** 5.2 G/L

**RESIDUAL SUGAR:** 1.9 G/L

**pH:** 3.75