

ORGANIC | BUENTALMA | MALBEC

FINCA DINAMIA is an ORGANIC AND BIODYNAMIC development. Our wines are made keeping the harmony between sky and earth, letting men interact using only earth-friendly methods, allowing nature to express itself. This is our mission when creating wines.

TECHNICAL DATASHEET

VARIETY: 100% Malbec.

CERTIFICATION: LETIS S.A.

APELLATION: Rama Caída, San Rafael, Mendoza.

ALTITUDE ABOVE SEA LEVEL: 750 metres.

YIELD: 3000 a 3200 kg/ha.

CONTROL: Careful and constant monitoring of the plants to get a balance between production and quality of our fruits. Ecological and biodynamic practices bring us to harvest healthy grapes for an excellent wine.

HARVEST: By hand in 20 kg boxes.

FERMENTATION: Stainless steel tanks, following the standards of organic development and seeking the harmonious behaviour of indigenous yeasts at a low temperature fermentation, exploiting typical features of an Argentine Malbec. We carry out two pump-overs daily to improve the extraction of color and aromas.

AGEING: For 9 months in stainless steel tanks.

BOTTLES: Thin-wall eco-bottles, for a better recycling of glass (Ecologic line ECOVA).

CORKS: Vegetable corks, produced with renewable and sustainable raw materials, derived from sugar cane. Zero carbon footprint, 100% recyclable.

BOXES: Second use recycled cardboard.

SULFUR DIOXIDE: Under 60 parts per million.

ALCOHOL: Approx. 13.8% Vol.

TASTING NOTES

A full wine that satisfies all five senses resulting from the balanced handling of an organic and biodynamic vineyard accompanied by a wide day-to-night temperature range.

It exhibits a ruby red colour and fruity aromas that remind of ripe plums. On the mouth it is gentle and intense. Pleasant mouth-feel in every sip.

A wine of exceptional complexity.

WINES BETWEEN HEAVEN AND EARTH

