

DINAMIA RESERVE|ORGANIC|BIODYNAMIC| MALBEC

FINCA DINAMIA is an ORGANIC AND BIODYNAMIC development.

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

Dinamia Reserve is a top-end wine, a complex Malbec obtained from our vineyards located in the South oasis of San Rafael in the province of Mendoza.

TECHNICAL DATASHEET

VARIETY: 100% Malbec.

ORGANIC CERTIFICATION: LETIS S.A.

BIODYNAMIC CERTIFICATION: DEMETER.

APELLATION: Rama Caída, San Rafael, Mendoza.

ALTITUDE ABOVE SEA LEVEL: 750 metres .

YIELD: 3000 -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 excellent wine.

HARVEST: Hand-picked in 20 kg boxes.

FERMENTATION: In ovoid vessels, following organic elaboration standards and seeking a harmonious behaviour of the indigenous yeasts at a temperature between 22 and 24° C, enhancing the typical characteristics of the Argentinean Malbec. We carry out three pump-overs daily to improve the extraction of color and aromas.

AGEING: One year in concrete egg-shaped vessels.

SULFUR DIOXIDE: Under 50 parts per million.

ALCOHOL: 13.8% Vol.

TASTING NOTES

COLOUR: Dark red colour with deep purplish shades.

AROMA: Intense on the nose, showing a complex aromatic balance made up of red ripe fruits such as cherries and plums, along with native plants of the field.

PALATE: On the mouth, it offers good acidity and elegant, mature round tannins.

A wine that offers us exceptional complexity.



A WINE BORN IN PERFECT HARMONY WITH THE UNIVERSE