

## Enrique Foster “Limited Edition” Malbec 2003

- **Average age of vines** - More than 70 years
- **Grape variety** - 100% Malbec
- **Time of harvest** - First week of April 2003
- **Harvest** - Hand harvested, in small plastic boxes of 18 kg
- **Average vineyard production** - Just a kilogram per vine
- **Fermentation** - Alcoholic at 24°C for 8 days. Natural malolactic fermentation
- **Alcohol** - 14,5°
- **TA / PH** - 5.25/3.78
- **Residual sugar** - -1.8 grs/l
- **Types of oak and length time in bottle** - 14 months in new French oak and 12 months in bottle, in our underground cellar
- **Production** - 14,440 bottles

### Tasting Notes:

Enrique Foster Limited Edition consists of 14,440 bottles.

Our showcase Malbec. Highly selected grapes from our old vines with restricted production not exceeding 1kg per vine. Following a rigorous selection, the grapes were crushed, then fermented for 8 days in small, temperature-controlled stainless steel tanks. Finally, this wine was aged in our underground cellars for 14 months in new French oak barrels, and 12 months in the bottle.

**Notes:** Deep ruby with violet reflections, intense cherry, blackberry, and spice aroma, well-balanced, full bodied, soft elegant tannins, long-lasting finish. Delicious with rich spiced dishes, strong cheeses, roast or grilled meats, tuna, salmon and chocolate.

