



Terra Mädi Tinto

TERRA MÄDI®



RED WINE

Grape Varieties

Malbec

Analysis

12%	Alc. Vol.	3.8 g/L Total Acidity
3.7	pH	

Pairing



Serving temperature: 14°C

Ideal for pizza, pasta with tomato sauce, cured cheese, low fat red meat, and drunken fruits.

Vinification

Grapes are manually selected and destemmed; next, a cold maceration (6°C) is carried out in stainless steel vats during four days, followed by a controlled fermentation at 25°C with constant pumping over for 10 days. Prior to bottling, the wine undergoes a clarification and stabilization process.

Tasting Notes



Appearance

Red ruby hue with cherry tinges, bright and crystalline, light viscosity.



Nose

Effusive and fruit-forward, packed with red fruit notes, such as strawberries, plums, cherries.



Palate

Light and fresh attack, dry; the acidity is perfectly balanced with smooth and silky tannins.

Cultivation Zone

Doña Dolores Vineyards

Valley of Bernal, Ezequiel Montes Querétaro, México



The unique geo-climatic conditions of Finca Sala Vivé vineyards result in an extreme viticulture, which, in turn, translates into very high quality.



Northern Hemisphere
2,000 meters above sea.



35°C max.
-2°C min.



Mild
Semi-desertic.



287mm.



Cardel Wines
Importer & Wholesaler

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