

ARGENTINA  
**RELOADED**

Beijing— 2023 November 30th

**Norton Privada Family Blend 2021 – TS**

Province: Mendoza

Region: Luján de Cuyo

Subregion: Colonia, Lulunta & Agrelo

Elevation: 850 to 1100 masl

Varietals: 40% Malbec + 30% Merlot + 30% Cabernet Sauvignon

Vineyard age: between 50 & 90 years old

Yields: 6-7 t/ha

Irrigation: drip irrigation

Soil composition: alluvial of origin supported by gravel and rocks.

Training method: VSP

Harvest date: March 2021

Type of viticulture: conventional & sustainable

Vinification and aging

Whole cluster: no

Yeasts: natural

Fermentation container: concrete vats

Maceration technique: cold maceration during 3 days between 8° to 10°C

Fermentation temperature: 25°C

Length of fermentation: 10 days

Malolactic fermentation: yes, 100% natural

Aging container size/material: French oak barrels

Age of the container if it is made of wood: 50% new barrels & 50% 2nd used

Type of barrel and cooperage: French oak barrels

Aging time in container: 16 months

Aging time in bottle: 6 months

Analytical data

Alcohol: 14.6 %

Ph: 3.53

Residual sugar: 2.59 g/l

Acidity: 6,00 g/l

Anh. sulf. Free mg/l: 23

Winemaker: David Bonomi

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**Norton Reserva Malbec 2020 – TS**

Province: Mendoza

Region: Luján de Cuyo

Elevation: between 900 and 1.200 masl

Varietals: 100% Malbec

Vineyard age: 15 & 30 years old

If it is a single vineyard, the number of plants per hectare: 3.500 plants/ha

Yields: 8-9 t/ha

Irrigation: drip irrigation

Soil composition: alluvial of origin, sandy soil

Training method: SVP

Harvest date: March

Type of viticulture: conventional & sustainable

Vinification and aging

Whole bunch: no

Yeasts: natural

Fermentation container: Stainless steel tank

Maceration technique: maceration between 25 and 30 days at 20 C°. Cold maceration

for 3 days between 8 and 10 C°

Fermentation temperature: 25°C

Length of fermentation: 10 days

Malolactic fermentation: yes, 100% natural

Size and material of the aging container: oak

Age of the container if it is wooden: 2<sup>nd</sup> use barrels

Type of barrel and cooperage: French oak

Aging time in container: 12 months

Aging time in bottle: 6 months

Analytical data

Alcohol: 14.7 %

Ph: 3.45

Residual sugar: 1,80 g/l

Acidity 6,22 g/l

Sulfatos en SO<sub>4</sub>K<sub>2</sub> g/l: less than 1,0

Anh. sulf. free mg/l: 40

Winemaker: David Bonomi