buenalma

ORGANIC | BUENALMA | MALBEC

FINCA DINAMIA is an ORGANIC AND BIODYNAMIC development. Our wines are created in harmony between the sky and the earth, letting men interact using only natural methods, allowing nature to express itself. That is our mission when creating wines.

TECHNICAL DATASHEET

VARIETY: 100% Malbec

CERTIFICATION: 100% ARGENCERT ORGANIC (IFOAM)
APELLATION: Rama Caída, San Rafael, Mendoza.
ALTITUDE ABOVE SEA LEVEL: 750 m (2460 ft)
YIELD: 70 qq. per hectare (104.09 bushels/acre)

CONTROL: Ecologic control over production to obtain higher concentrations and

purity in our fruits.

HARVEST: By hand in 20 kg boxes.

FERMENTATION: Stainless steel vats, with indigenous yeast to bring out the characteristics of the terroir, observing organic elaboration standards at all times.

AGEING: Aged in oak during 6 months, then bottle aged. **BOTTLES:** Thin-wall eco-bottles, for a better recycling of glass (Ecologic line ECOVA).

CORKS: Flor grade natural corks, produced under sustainable methods, certified by European organisms to contribute to environmental care.

CAPSULES: Certified to contribute to environmental care, made with ecologic materials and inks.

BOXES: Second use recycled cardboard. **SULFUR DIOXIDE:** Under 50 parts per million.



Its ruby red color and intense fruity character are obtained from the vineyard thanks to a balanced management of the ecosystem and a wide day-to-night temperature range.

On the mouth it is gentle, of good intensity, and the finish is spicy and of medium length. The French oak wood ageing brings a high complexity, elegance and sweetness.



