

1865

SELECTED VINEYARDS

1865 wasn't just any year. It's the year that San Pedro Winery was founded. We proudly present you "Selected Vineyards", an exceptional wine range that showcases the best possible combination between variety and vineyard.



MALBEC 2019

ORIGIN

Uco Valley.

SELECTION

Masal selection.

ALTITUDE

1.100 masl.

CLIMATE

During the vegetative cycle between October 2019 and January 2019, the maximum temperatures were below the region's historical average for the last 20 years. However, the minimum and average temperatures were in line with historical levels. The temperatures developed in a stable and normal manner throughout the season. The typical heat waves that can occur in December and January in Cuyo did not happen this year. As a result, the harvest got underway 13 days later than the previous year because of the lack of sugar ripeness but it finished just one day later. The phenological cycle began around the usual time for this area.

SOIL

This wine comes from two areas within the vineyard. The first has a sandy-loam texture with limestone sediments. 70% of the gravel is covered with calcium carbonate at different depths, which lends the soils and the wines great heterogeneity. In another area, the soils are heavier and deeper with 60% stones of different sizes at a depth of 120cm.

WINEMAKING PROCESS

The alcoholic fermentation took place in concrete tanks with selected yeasts at a temperature of between 26°C and 27°C and lasted 10 days. Initially, three pump-overs took place each day to keep the skins in contact with the juice and enable a slow, delicate extraction. Then, as the alcoholic fermentation progressed, the number and frequency of pump-overs was reduced, in accordance with daily tastings. The total time in the tank was 21 days. Finally, the wine was aged for 12 months. 10% was aged in new untoasted French oak foudres and the rest in 225-litre French oak barrels (80% second-use and 10% first-use).

TASTING NOTES

Appearance: deep ruby colour.
Nose: upfront red fruit aromas, accompanied by black fruit, like blackberries and a subtle floral hint. There are also harmonious notes from the oak-ageing.
Palate: the entry is smooth, juicy and well-balanced with silky tannins. A very long finish.
Serving temperature: 16-18°C.

CHEMICAL ANALYSIS

Alcohol: 13.5%

TA: 5.5 g/Lt

pH: 3.5

RS: 2.2 g/Lt

