

# 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 2021

### ORIGIN

Uco Valley.

### SELECTION

Masal selection.

### ALTITUDE

1.100 masl.

### CLIMATE

During the vegetative cycle of 2020-2022, between December and January, temperatures were below the historical average, averaging almost 3°C lower than those of the previous cycle. Rainfall in the region was greater than expected, exceeding the historical average. In addition, this year was characterized by the presence of hail throughout the entire region during the months of December, January and February. Fortunately, anti-hail netting kept the vineyards protected. Because of these conditions, the start of the harvest was slow. By the end of March, the humidity and temperature levels returned to normal and the health of the grapes was optimal.

### 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 120 cm.

### WINEMAKING PROCESS

The alcoholic fermentation took place in concrete tanks with selected yeasts at a temperature of between 26°C and 27°C over a period of 10 days. Initially, three manual pump-overs were carried out 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. 30% was aged in concrete tanks, 40% in new untoasted French oak foudres and the remaining 30% in 225-litre French oak barrels.

### 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:** 14%

**TA:** 5.6 g/L

**pH:** 3.5

**RS:** 2.5 g/L

