



## MALBEC - 2020

100% Malbec

Uco Valley, Mendoza, Argentina.

<b>Alcohol:</b>	14,5%
<b>Residual Sugar:</b>	2,50 g/l
<b>Total acidity:</b>	5,60 g/l
<b>pH:</b>	3,60

### Vineyard characteristics:

Average yield: 10 Tn/Ha.

Vine training system: Vertical shoot position.

Irrigation: Drip

Age: 30 years.

### Harvest and Production:

The grapes are mechanically harvested and destemmed in batches of 4,000 kg.

Alcoholic fermentation is carried out at 26-27 °C for 18 days.

Vinification is classic, with maceration for a total of 15 days.

Vinification was done in small concrete and stainless steel vats.

The vat foot used is a Bayanus strain.

Malolactic fermentation is 100%.

The wine obtained is 100% drop; it is not blended with press.

### Aging:

30% of the blend was in concrete and stainless steel vats (fruit components, no wood), on its own fine lees, and 70% in French oak for 12 months.

After blending, the blend remained in concrete vats.

### Tasting Notes:

This wine has an attractive purplish-red color, with a fruity aroma of plum and notes of oak aging. Very good attack in the mouth, with fruit concentration, typical of Malbec and excellent mid-palate.

Food pairing:

This is an ideal Malbec to pair with Argentine beef asado with empanadas criollas as a starter. Recommended serving temperature: 16°C..