


VINEYARD LOCATION:

100% Luján de Cuyo.

AGE OF THE VINEYARD: 12 years old.

GRAPES: 100% Malbec.

HARVEST: 26 March - 13th April.

YIELDING: 10000 kg/ ha. Green harvest is performed in December. Harvest is done manually in small trays of 20 kg in order not to damage the grapes. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

FERMENTATION: At controlled temperature of 26°C. Four pump overs per day and a maceration period of 20 days.

AGEING: 70% of the wine was aged in concret tank. 30% of the wine was aged in french barrel oak.

RECOMMENDED AGING: 4 years.

TASTING NOTES: Malbec is the Argentinian flagship variety and this beautiful wine is a truly sublime interpretation. Juicy black fruits combine with violets and black pepper, with soft and ripe tannins leading a soft and opulent finish. Lovely on its own or with juicy red meat.

