



Winemaker: Lucas Amoretti.

Varietal Composition: Malbec.

Grapes: From Altamira and Gualtallary (1.100 m.a.s.l. - calcareous soils).

Vineyards: Lower than 5 Tons. per Ha.

Harvest: By hand in plastic boxes of 17 kg.

Selection: Double manual selection of clusters and berries.

Maceration: Cold pellicular maceration for 8 days at 8° C, before alcoholic fermentation.

Alcoholic Fermentation: Performed using the 'indigenous yeast' method for 20 days, in french oak barrels, medium toasts. Temperature 28-30° C. Long maceration for 12 days.

Malolactic Fermentation: In french oak barrels.

Ageing: In new french oak barrels for 24 months.

Storage: For 12 months in the bottle.

Estate Grown & Bottled.

Analytic Data:

Alcohol: 14%

PH: 3.6

Total Acidity: 4.72 g/l.

TASTING NOTES:

This malbec has a deep ruby red color with purple shades. On the nose it shows aromatic complexity given by a variety of notes like toast, licorice, pencil lead, lavender alongside cherry and ripe plum. Opulent and velvety in the mouth with sweet tannins. Harmonic balance between fruit and oak. Resounding powerful finish.

Food Pairing: Good match for barbecued red meat, slow cooking dishes, and strong flavors like game meat -including wild boar, venison and hare- as well as filled pasta with complex sauces and hard cheese.