



**Varietal Composition:** Malbec.

**Grapes:** From Paraje Altamira (3,600 FAMS L – calcareous soils), Vistaflores (4,265 FAMS L – calcareous soils) and Perdriel (3,117 FAMS L – silty loam soils)

**Vineyards:** With yields of less than 8 Tn per Ha.

**Harvest:** By hand in plastic boxes of 17 Kgs.

**Selection:** Double manual selection of clusters and berries.

**Maceration:** For 12 days at 8°C.

**Alcoholic Fermentation:** With native yeasts during 17 days in stainless steel tanks at temperatures between 27 and 29°C.

**Malolactic Fermentation:** In French oak barrels.

**Ageing:** In French oak barrels for 10-12 months

**ANALYTIC DATA:**

**Alcohol:** 14.5%

**PH:** 3.70

**Total Acidity:** 5.70 g/l.

**TASTING NOTES:**

The wine has a deep bright red color. Aromas of wild berries such as aspberry, strawberry and blueberry mingle with earthy and spicy notes. In the mounth, the wine is juicy and fruity, with round tannins, balanced acidity and a long finish.

**FOOD PAIRING:** Great with beef, pork, barbecued fish, mushroom risotto and filled pasta.