



Varietal Composition: Malbec.

Grapes: From Uco Valley (3,600 FAMSL – calcareous soils) and Luján de Cuyo (3,117 FAMSL – silty loam soils)

Vineyards: More than 50 years old, with yields of less than 10 Tn per Ha.

Harvest: By hand in plastic bins.

Selection: Manual cluster selection.

Maceration: 3 days at 8°C.

Alcoholic Fermentation: With native and selected yeasts during 10 days in stainless steel tanks at temperatures between 25 and 27°C.

Malolactic Fermentation: In stainless steel tanks.

Aging: Young wine without oak contact.

Analytic Data:

Alcohol: 14%

PH: 3.3

Total Acidity: 5.20 g/l.

TASTING NOTES:

Shows deep violet colors with red hues. Strong floral tones of violet and rose combined with red fruits such as blackcurrant and raspberry. In the palate, the wine is smooth and silky with round tannins and a long and persistent finish.

Food pairing: Pair with all types of meats and light pasta.