



100% Malbec

Harvest: **early April**

Vineyard: **Uco Valley, Mendoza.**

Yield: **8.000 kg. per hectare / 3.236 kg. per acre**

Fermentation: **Traditional in stainless steel tanks of 100 and 200 hl.**

Ageing: **6 months in French oak barrels (first and second use) plus 8 months in bottle.**

Production: **25.000 bottles.**

Alcohol: **14% vol.**

Winemaker Consultant: **Roberto de la Mota**

TERROIR AND VITICULTURAL PRACTICES

The vineyard is located in Valle de Uco, Mendoza, Argentina, 1.050 mts. Above see level. Grown in a fresh and dry climate, the malbec grapes reach maturity with very limited fitosanitary treatments. Harvested in first april, the grapes are shipped to the winery in 18 kg boxes. After a meticulous manual selection, the grapes are placed in 100 and 200 hectoliter stainless steel tanks for a classic maceration which lasts 21 days.

TASTING NOTES

Sight: intense color, deep ruby red.

Nose: Intense aromas of black cherries and raspberries mingle with caramel and cinnamon notes. It stands out for its freshness, elegance and varietal typicity.

Palate: Round, friendly and easy to drink wine.

AWARDS

Stephen Tanzer's **88 pts.**
INTERNATIONAL WINE CELLAR

GUÍAPEÑÍN **89 pts.**