



100% Malbec

Harvest: **early April**

Vineyard: **Vista Flores (Tunuyán, Valle de Uco, 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: **14,8% vol.**

Winemaker Consultant: **Roberto de la Mota**

TERROIR AND VITICULAR 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 violet red.

Nose: Intense aromas of black cherries and raspberries mingle with floral and spicy notes.

Palate: It stands out for its flavor concentration, freshness, elegance and varietal typicity.

PREMIOS

**DES
COR
CHA
DOS**
20
15
88 pts.