



Variedad: 100% Malbec

Harvest: late March.

Vineyard: Tunuyán, Uco Valley, Mendoza.

Winemaker Consultant: Roberto de la Mota

Yield: 7.000 kg. per hectare / 2.832 kg. per acre

Fermentation: Traditional in stainless steel tanks of 100hl.

Ageing: 14 months in French oak barrels (new and second use) plus 12 months in bottle.

Production: 10.000 bottles.

Alcohol: 14,3% vol.

TERROIR AND VITICULTURAL PRACTICES

The vineyard is located in Los Árboles (Tunuyán, Uco Valley), 1.200 mts. above sea level in a privileged terroir. There is a dry climate with high temperature amplitude and soils that allow to obtain expressive Malbec with great body and natural acidity, very attractive to drink. Harvested in late march, the grapes were shipped to the winery in 18 kg boxes. After a meticulous manual selection, the grapes were placed in 100 hectoliter stainless steel tanks for a classic maceration which lasts 21 days. After the malolactic fermentation the wine was transferred to new and second use French oak casks for 14 months long aging.

TASTING NOTES

Sight: intense and deep violet red.

Nose: expressive with intense aromas of plums and blackberries. Vanilla, smoky, floral notes of violets

that bring freshness and a singular mineral reminiscence which is distinctive of Uco Valley's terroir.

Palate: full bodied wine, combination of fresh and ripe black fruit, mineral and floral flavors, velvet tannins, refreshing acidity and long finish. It can be stored for more than 8 years.

AWARDS

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93 points