

Aluvional Gualtallary Malbec

2017 6x75cl

Winemaker Notes

Complex fruit character with notes of strawberry, cherry, and plum, complemented by fresh herbal and floral notes. Silky with a lively acidity, structured tannins, and a long finish.

Vineyard

Alluvial, with gravel covered with calcium carbonate at a shallow depth, caliche and calcareous sands.

Winemaking

Grape movement by gravity, fermentation in concrete vats with native yeasts, maceration of 20- 25 days. Aged in barrels and concrete vats. Bottled unfiltered.

Vintage

Thanks to climatic conditions, more similar to a normal year in Mendoza, we achieved wines with great equilibrium. The 2017 harvest, beyond having below average yields, was characterized by perfect grape health and a good quality in each region. Each area shows different expressions, with an array of different aromas, always connected to the decision, taken along with a team of agricultural engineers, of when the correct harvest date will be. A harvest to remember and one that will produce wines with great potential for aging.

Food match

Grilled and Roasted Red Meats

Enjoy with BBQ steaks or roasted lamb chops.



Grapes

100% Malbec

Region/Appellation

Gualtallary, Uco Valley

Alcohol by volume

14.50%

Residual Sugar

1.8 g/l

pH

3

Total Acidity

5.85 g/l

Drinking Window

2024 - 2027

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

22/12/2024