

Grapes
100% Malbec

Region/Appellation
Uco Valley

Alcohol by volume
14.50%

Residual Sugar
2.35 g/l

pH
3.7

Total Acidity
5.55 g/l

Drinking Window
2024 - 2026

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

Tasting note printed
22/12/2024

2017 3 x Magnums 3x150cl

Winemaker Notes

This Malbec sourced from meticulously worked vineyards in Vista Flores has a deep purple colour with blue flashes and great acidity that provides freshness and mineral texture,

Vineyard

Paraje Altamira, Uco Valley, Mendoza. Altitude: 1100 masl.
Vista Flores, Uco Valley, Mendoza. Altitude: 980 masl.

Winemaking

Selection of bunches. Tanks filled by gravity. Fermented with native yeast and skin maceration for 20 days with delestage and pigeage. Complete malolactic fermentation. Concrete and oak aging.

Vintage

2017 was a year with low yields, due to spring frosts, and good thermal amplitude, that improved the acidity of this wine.

Food match

Grilled and Roasted Red Meats

Perfect with steak

