

Polígonos Gualtallary Malbec

2022 6x75cl

Winemaker Notes

Expressive and refined pure dark fruit flavours of plum and blackcurrant with earthy notes of herbs and spices. A long, fragrant and perfectly poised finish.

Vineyard

Alluvial soils, 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

The 2022 harvest season will surely be remembered as a cool and greatly balanced one, proving itself to be perhaps one of the most challenging and surprising seasons within the last ten years when it came to decoding and understanding the laws of nature. A season marked by multiple climate milestones that allowed for ample room for ripeness across our vineyards, which we, as winegrowers, used to our advantage through both patience and dedication.

Food match

Grilled and Roasted Red Meats

Try with a Beef & Chorizo empanadas



Grapes

100% Malbec

Region/Appellation

Gualtallary, Uco Valley

Alcohol by volume

14.50%

Residual Sugar

1.8 g/l

pH

3.6

Total Acidity

5.93 g/l

Drinking Window

2025 - 2028

Tasting Guide

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

Tasting note printed

23/02/2025