

**Grapes**

100% Malbec

**Region/Appellation**

Uco Valley

**Alcohol by volume**

14.00%

**Residual Sugar**

1.94 g/l

**pH**

3.7

**Total Acidity**

5.76 g/l

**Drinking Window**

2024 - 2027

**Tasting Guide**

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

**Tasting note printed**

23/02/2025

# Q Malbec 2020 6x75cl

## Winemaker Notes

Deep purple colour with blue flashes and great acidity that provides freshness and mineral texture

## Vineyard

From meticulously worked vineyards in Vista Flores, Uco Valley

## 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

The 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say “no two vintages are the same” has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember.

## Food match

Grilled and Roasted Red Meats

Perfect with steak

