

Grapes
100% Malbec

Region/Appellation
Uco Valley

Alcohol by volume
14.00%

Residual Sugar
1.8 g/l

pH
3.19

Total Acidity
6.06 g/l

Drinking Window
2024 - 2028

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

Tasting note printed
22/12/2024

Q Malbec 2022 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 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 was 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

Perfect with steak

