

Serie A Malbec 2018

Winemaker Notes

This Malbec is a delicious expression of the Uco Valley, with vibrant plum and raspberry flavours complemented with fresh and spicy notes on the finish.

Winemaking

The grapes were destemmed and crushed. They underwent cold maceration for 5-7 days before classic vinification with native yeasts and fermented at 77°F (25-27°C). Then macerated for 20 days with periodic remontage and delestage. Part of the wine was aged in French oak barrels.

Vintage

A great year in the Uco Valley - good yields and great quality fruit, which Malbec in particular standing out for wines of intensity and character.

Food match

Grilled and Roasted Red Meats

This wine works very well with lamb cutlets, spicy hot pots and steak.



Grapes

100% Malbec

Region/Appellation

Mendoza

Alcohol by volume

14.00%

Residual Sugar

2.65 g/l

pH

3.5

Total Acidity

5.43 g/l

Drinking Window

2023 - 2025

Tasting Guide

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

Tasting note printed

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