

# Valles Malbec 2022 6x75cl

## 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.

## Vineyard

From selected vineyards in the Uco Valley

## Winemaking

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## Vintage

As the season progressed, the humidity in the environment started to increase, as it often does, and the first rainfalls came along, to the extent that the average rainfall in December was higher than the historical average. This set of conditions favoured sustained and balanced shoot growth, which meant by the time summer arrived, foliage had been fully developed in the vines. Vine management practices were instrumental in the achievement of good microclimate within the leaves and clusters, which helped overcome the health issues brought about by the rain in some areas. Sensible pruning during the winter, followed by subsequent early pruning, allowed for sufficient sun exposure for clusters, without exposing them too much or posing the risk of disease or rot. Veraison arrived a few days later than usual, but once it was here, the gradual journey to harvesting ensued. January, which transpired with neither extreme temperatures nor heat waves, paved the way for a very typical February for Mendoza standards: rainy and humid. Our know-how about white grapes was put –once again– to the test because of this particular climate. Parceling up each estate and delimiting different sections proved a fruitful endeavor in this case, which allowed us to stagger harvesting times and ultimately optimize the harvesting of white varieties to ensure perfect ripeness and health.

## 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

Uco Valley

### Alcohol by volume

14.00%

### Residual Sugar

2.01 g/l

### pH

3.5

### Total Acidity

5.48 g/l

### Drinking Window

2024 - 2027

### Tasting Guide



Light Medium Full

### Tasting note printed

21/01/2025