



## **MALBEC**



				— WINE PROFILE 潅 —	
FLAVOR			TANNIN	,	
LIGHT	MEDIUM	PRONOUNCED	LOW	MEDIUM	HIGH
SWEETNESS			OAK		
DRY	MEDIUM DRY	SWEET	NO OAK	TOAST/VANILLA	CHOCOLATE/COFFEE
ACIDITY			BODY		
LOW	MEDIUM	HIGH	LIGHT	MEDIUM	FULL

— TECHNICAL DATA 👸

Vintage: 2019

Varietal: 100% Malbec

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

Winemaking: Manual harvest between the end of March and beginning of April. Fermentation with selected yeast at a maximum temperature of 27°C for 12 days.

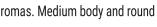
Information:

Alcohol: 14%

Residual Sugar: 1,6 g/l

Acidity: 5,4g/l pH: 3,66





Intense violet color. Red and black fruit, figs and berries aromas. Medium body and round velvety tannins.

---- PARING 🥢



Ideal with pasta and red meat dishes. Better at 18°C.