



# **MALBEC**

## VARIETAL

Malbec 100% | Vintage: 2024

#### REGION

La Consulta, Uco Valley, Mendoza ELEVATION: 1,050 m.a.s.l. HARVEST METHOD: Hand-harvested

#### WINEMAKING

Pre fermentation maceration for 72 hours at 5°C. Fermentation and long maceration alternating between racking, delestage pisage at 24-28 °C. All the wine underwent malolactic fermentation.

### ANALYTICS

Alcohol: 13%

### AGING

All the wine was aged in french oak barrels, during 6 months

## TASTING NOTES

Appearance: Intense red with deep purplish sparkles. Nose: Pronounced aromas of ripe red and black fruits, with notes of its oak ageing.

Palate: Soft attack and sweet tannins typical of this Argentine variety good body with long, elegant finish.

# FOOD PAIRING

Grilled red meats, pasta with red sauce, hard cheeses, empanadas, chocolate desserts or dulce de leche..