



## MALBEC

### IN THE VINEYARD

**Variety:** 100% Malbec

**Origin:** Vineyard Lamadrid, Agrelo, Luján de Cuyo

**Vineyard Altitude :** 1000 masl

**Year Planted :** 1999

**Density :** 7200 plants per ha.

**Yield :** 1 plants per bottle

**Vineyard management:** Organic and sustainable farming

**Irrigation:** By drip

**Soil type:** Stony loam soil with rocky areas

### AT THE WINERY

**Harvest:** March

**Maceration:** Cold maceration a 7°C for 4 days with 10% of escoabjo.

**Alcoholic Fermentation:** It is carry out in concrete eggs for 18 days and temperaturas between 21-23°C.

**Malolactic Fermentation:** Spontaneous in French oak barrels for 25 days.

**Aging:** 9 months in concrete eggs.

**Bottling:** December this wine has not been clarified, filtered, nor cold stabilized.

**Winemaker:** Angelina Yañez

### TASTING NOTES

Clear and bright vivid violet color, with delicate nose reminiscent of strawberries , with presence of white flowers and a slight menthol finish. In the mouth highlights its freshness, for its good natural acidity, velvety tannins of good texture, fruity aftertaste.