

# Malbec

## Varietals

100% Malbec.

## Origin

Los Nogales Estate, Vistaflores & San Pablo Estate,  
Uco Valley, Mendoza.

## Vineyards

### LOS NOGALES ESTATE

**ALTITUDE :** 3346 feet (1020 meters) above sea level

**FEATURES :** The environmental characteristics of this property give a special elegance to wines with very good balance of flavors, color and structure, highlighting the tipicity in aromas.

### SAN PABLO ESTATE

**ALTITUDE :** 4430 feet (1350 meters) above sea level

**FEATURES :** Characterized by cold nights due to the proximity of the mountains and altitude, it gives wines of great intensity in color, aroma and structure, destined for premium and aged wines.

## Fermentation

A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C. 100 % Malolactic Fermentation.

## Aging

8 months aged in French (70%) and American (30%) oak barrels of second and third use.

## Tasting Notes

Intense red color with purple tonalities typical of the varietal. On the nose, notes of fresh red fruits, such as plum, cherries and strawberries with sweet notes of chocolate that reflect their passage through the oak. Good volume on the palate with a long finish.

## Technical Information

Alcohol 13.90%

Acidity 5.32g/l

pH 3.73

Residual Sugar 1.88g/l

