



# NOSOTROS

*Single Vineyard Nomade*

VINTAGE	2015
VARIETALS	100% Malbec.
REGION	Gualtallary, Valle de Uco
ELEVATION	1,285 m.a.s.l (4,200 ft.)
HARVEST METHOD	Hand-Harvested
WINEMAKING	Double selection of clusters and grains. Cold maceration for 96 hours. Fermentation in oak vats of 6,500 liters. Only pump-overs were performed. Fermentation at 28°-30°C (82°-86°F), only with wild yeasts. Post-fermentation maceration lasted 45 days. Malolactic fermentation occurred in barrels. Very good aging potential.
ANALYTICS	Alcohol 14.5 % Acidity 5.9 g/l
OAK AGING	16 months, 80% in French oak of first use and 20% in French oak of second use.
TASTING NOTES	Intense ruby red color. Notes of dark berries such as blueberries, cassis and blackberry, and floral notes. Subtle calcareous notes add complexity. Being a cold year, the wine displays very good natural acidity and it is in excellent balance with the alcohol. With tannic volume. Compact and intense wine.
FOOD PAIRING	Grilled or roasted meats like beef, lamb or quail and pasta with cream-based sauces.