



NOSOTROS

Single Vineyard Nomade



VINTAGE	2019
VARIETALS	100% Malbec
REGION	Paraje Altamira, Valle de Uco
ELEVATION	1,100 m / 3,600 ft above sea level (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5 % ACIDITY 5.86 g/l
WINEMAKING	Double selection of bunches and grains. Cold maceration for four days. Fermentation in 6,500-liter (1,700-gal) oak casks. Only push-downs were performed. Fermentation at 28°-30°C (82°-90°F) with wild yeasts. Post-fermentation maceration lasted 30 days and malolactic fermentation occurred in barrels.
AGING	16 months in 80% new and 20% second-use French oak barrels.
TASTING NOTES	A wine of an excellent aging potential that displays aromas of cassis and blueberries and a hint of floral notes. It possesses an outstanding structure, with medium grain, extremely long tannins. Its natural acidity provides it with great freshness.
FOOD PAIRING	Roasted or smoked preparations. All sorts of meats, mostly red or pork. Hard and smoked cheeses. Spicy or hot preparations, especially those with pepper. Grilled vegetables and fungi.

Susana Balbo.