



MALBEC

Valle de Uco
Mendoza - Argentina

Vintage	2018
Varietals	92% Malbec, 8% Cabernet Franc
Regions	Finca La Delfina, Altamira, Valle de Uco
Elevation	1.050 m.a.s.l. (3,440 ft.)
Harvest Method	Hand-harvested
Winemaking	Selected yeasts. Maximum fermentation temperature was 28°C (82°F). Total maceration time was 35 days. In contact with lees by means of battonage.
Analytics	Alcohol: 14.6% Acidity 5.8 g/l
Aging	13 months in 30% new French oak barrels and 70% second use French oak barrels
Tasting Notes	Intense ruby red color. Aromas of blueberries, notes of licorice and flowers. An affable wine with intense body. Elegant finish and round tannins.
Food Pairing	Beef, pork, game meats, cream-based sauces.