



NOSOTROS

Single Vineyard Homade

VINTAGE	2017
VARIETALS	100% Malbec.
REGION	Agrelo, Luján de Cuyo, Mendoza
ELEVATION	980 m.a.s.l. / 3,215 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Grapes were refrigerated at 8°C (46°F) for 24 hours before crushing. Double selection of bunches and grains. Cold maceration for four days. Fermentation in 6,500-liter (1,700-gal) oak casks. Push-downs were performed. Fermentation at 28°-30°C (82°-90°F), with native yeasts. Post-fermentation maceration lasted 30-35 days. Malolactic fermentation occurred in barrels.
ANALYTICS	Alcohol 14.5 % Acidity 5.7 g/l
OAK AGING	16 months in French oak barrels (80% new, 20% second-use).
TASTING NOTES	Intense notes of red plums, cherries and dried apricots stand out, combined with a touch of violet perfume. The subtle calcareous notes add complexity. This wine has great body, structure and concentration. The acidity and fine-grained tannins balance give a unique and lingering sensation.
FOOD PAIRING	Grilled, roasted or smoked preparations. All sorts of meats, especially red meats and pork. Hard and smoked cheeses. Spicy or hot preparations, especially those with pepper. Grilled vegetables and funghi.