





VINTAGE	2017
VARIETALS	94% Malbec, 6% Cabernet Sauvignon
REGIONS	Finca La Delfina, Altamira, Uco Valley
ELEVATION	1.050 m (average)
HARVEST METHOD	Manual
VINIFICATION	Destemmed, lightly crushed. Pumping over and delestage 3 times a day. Max. Temp. 28°C. Extended maceration 35 days.
ANALYTICS	Alcohol: 14.5% Acidity: 5.4 g/l
OAK AGEING	13 months in 30% new French oak barrels and 70% second use French oak barrels
TASTING NOTES	Beautiful deep violet color. It is a balanced and well-structured wine with flavors of raspberry, dark plum and currant that feature plenty of refined savory accents. Hints of mineral and smoke appear on its elegant, velvety and long finish. Well integrated oak and filigree tannins.
FOOD PAIRING	Beef, pork, game meats, cream-based sauces