



MALBEC VALLE DE UCO

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VINTAGE	2020
VARIETALS	96% Malbec, 4% Cabernet Franc
REGION	Paraje Altamira, Valle de Uco (Mendoza)
ELEVATION	1,150 m / 3,770 ft above sea level (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5 % ACIDITY 5.48 g/l
WINEMAKING	Fermented at a maximum temperature of 28°C (82°F) with selected yeasts. In contact with the skins for 35 days. Preserved on lees with battonages.
AGING	13 months in French oak (30% new, 70% second-use).
TASTING NOTES	A wine of an Intense, ruby red color. It displays aromas of blueberries and blackberries and notes of flowers and licorice. Intense but gentle at the same time, with an elegant finish and round tannins.
FOOD PAIRING	Red meat, pork, poultry and stuffed pasta.

