



N O S O T R O S

2013 VINTAGE SITE:

Finca Dominio Gualta

- Gualtallary Region
Tupungato District
Uco Valley, Mendoza
- Vines grow in one of the coolest climates within the Uco Valley.
- Soil profile: alluvial, poor, stony and with significant amounts of calcium carbonate and sand.
- Late-ripening Malbec thrives in this high-altitude cool climate, 1,285m or 4,216ft above sea level.
- Soil and altitude lead to wines with mineral notes, firm fine-grained tannins and great length, often compared to Burgundy and Champagne.

Single Vineyard Nómade

ICONIC MALBEC FROM SUSANA BALBO WINES

« **THE 2013 NOSOTROS SINGLE VINEYARD NÓMADE HAILS FROM FINCA DOMINIO GUALTA IN THE LOS CAROLINOS REGION OF THE UCO VALLEY.**

Nosotros celebrates the efforts of all the people who work day by day to make this wine. Susana Balbo and her team select each harvest's best single vineyard to create the winery's most limited-production wine and one of Argentina's most exemplary 100% Malbec wines: Nosotros Single Vineyard Nómade.

Each year Susana evaluates candidate vineyards throughout Mendoza's small, unique regions to discover the most intense and expressive fruit of the vintage.

A portion of the must is fermented in concrete eggs, whose porous surface allows them to breathe like oak, but preserves pure expression of fruit. Nosotros is one of the few ultra-premium Argentine Malbecs that can boast powerful fruit concentration with incredible balance, grace and refined structure, thanks to Susana's artful winemaking.



NOSOTROS

Single Vineyard Nomade

VINTAGE	2013
VARIETALS	100% Malbec.
REGION	Gualtallary (Uco Valley)
ELEVATION	1.285 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. Cold maceration for 96 hours. Fermentation in 6500 liter oak casks, with daily pillages. Fermentation temperature of 28-30 ° C., with indigenous yeasts. 45-day extended maceration. Malolactic fermentation in barrels.
ANALYTICS	Alcohol 14,6 % Acidity 5,8 g/l
OAK AGEING	16 months, 80% in new French oak and 20% in second use French oak
TASTING NOTES	Deep, intense red color. Aromas of red and black fruits. In the mouth, spicy and with juicy acidity. Vibrant, intense, with elegant tannins and good persistency. Great aging potential.
FOOD PAIRING	Grilled or roasted meats like beef, lamb or quail, and pasta with cream-based or spicy sauces