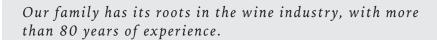
ESTATE

MALBEC



Our grapes come from different soils, climates and regions of Mendoza; among cold winters and dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and aged wines.



Origin La Consulta-San Carlos Alcohol 14%

Variety

100% Malbec

Soil

Deep sandy loam soil.

Winemaking

Pre fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. All the wine underwent malolactic fermentation.

Tasting Notes

Appearance: Intense red with deep purplish sparkles. Nose: Pronounced aromas of ripe red and black fruits, with notes of its oak ageing. Palate: Soft attack and sweet tannins typical of this Argentine variety. Good body with long, elegant finish.

Food Pairing

Paired with matured cheese, tamale and empanadas, and red meat. It goes really well with kidneys with provençal sauce.

Aging

All the wine was aged in barrels (50% American oak and 50% French oak) for 6 months.

Serving Temperature

Best served between 16 and 18 °C.

