

# Tributo 'Single Vineyard' Malbec 2017

## Winemaker Notes

Intense pomegranate red colour, this Malbec confirms the fresh and vivid style already seen in the past versions. Medium intensity on the nose, its very special bouquet opens up with floral and mineral notes and aromas of berries that give way to sweet almonds and fresh tarragon. It feels fresh on the palate, with medium concentration but with great vivacity. The elegance of this Tributo Malbec is complemented with soft tannins, and its crisp acidity allow us to foresee a good ageing potential.

## Vineyard

Sourced from our vineyard blocks with deep, colluvial soil with a clay-loam profile, embedded with sharp schist stones.

## Winemaking

Fermentation took place in 84% in stainless steel, 16% in previously used French oak barrels using 100% native yeasts.

## Vintages

A cool, wet winter followed by a cool spring, with no significant rain later in the year meant that the patience of the winemaking team in waiting for the grapes to ripen in the vineyard was rewarded. This vintage produced fresh and elegant wines with lots of finesse.

## Food match

Grilled and Roasted Red Meats



### Grapes

100% Malbec

### Region/Appellation

Colchagua Valley

### Alcohol by volume

12.5%

### Residual Sugar

1.8 g/l

### pH

3.30

### Total Acidity

6.20 g/l

### Vegetarian

Yes

### Vegan

Yes

### Drink

2 to 5 years

### Tasting Guide



Light    Medium    Full

### Tasting note printed

09/07/2020