

Aluvional Gualtallary Malbec

2017 6x75cl

Winemaker Notes

Complex fruit character with notes of strawberry, cherry, and plum, complemented by fresh herbal and floral notes. Silky with a lively acidity, structured tannins, and a long finish.

Vineyard

Alluvial, with gravel covered with calcium carbonate at a shallow depth, caliche and calcareous sands.

Winemaking

Grape movement by gravity, fermentation in concrete vats with native yeasts, maceration of 20- 25 days. Aged in barrels and concrete vats. Bottled unfiltered.

Vintage

Thanks to climatic conditions, more similar to a normal year in Mendoza, we achieved wines with great equilibrium. The 2017 harvest, beyond having below average yields, was characterized by perfect grape health and a good quality in each region. Each area shows different expressions, with an array of different aromas, always connected to the decision, taken along with a team of agricultural engineers, of when the correct harvest date will be. A harvest to remember and one that will produce wines with great potential for aging.

Food match

Enjoy with BBQ steaks or roasted lamb chops.



Grapes

100% Malbec

Region/Appellation

Gualtallary, Uco Valley

Alcohol by volume

14.5%

Residual Sugar

1.8 g/l

pH

3

Total Acidity

5.85 g/l

Drinking Window

2025 - 2027

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

27/04/2025