



#### Grapes

100% Malbec

#### Region/Appellation

Uco Valley

#### Alcohol by volume

14.50%

#### Residual Sugar

2.35 g/l

#### pH

3.7

#### Total Acidity

5.55 g/l

#### Drinking Window

2024 - 2026

#### Tasting Guide

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

#### Tasting note printed

26/04/2024

# Apelación Malbec 2017 3 x Magnums 3x150cl

## Winemaker Notes

This Malbec sourced from meticulously worked vineyards in Vista Flores has a deep purple colour with blue flashes and great acidity that provides freshness and mineral texture,

## Vineyard

Paraje Altamira, Uco Valley, Mendoza. Altitude: 1100 masl.  
Vista Flores, Uco Valley, Mendoza. Altitude: 980 masl.

## Winemaking

Selection of bunches. Tanks filled by gravity. Fermented with native yeast and skin maceration for 20 days with delestage and pigeage. Complete malolactic fermentation. Concrete and oak aging.

## Vintage

2017 was a year with low yields, due to spring frosts, and good thermal amplitude, that improved the acidity of this wine.

## Food match

Grilled and Roasted Red Meats

Perfect with steak

