

Grapes

100% Malbec

Region/Appellation

Gualtallary, Uco Valley

Alcohol by volume

14.00%

Residual Sugar

1.68 g/l

pH

3.6

Total Acidity

5.75 g/l

Drinking Window

2023 - 2031

Tasting Guide

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

Tasting note printed

19/04/2024

Polígonos Gualtallary Malbec 2019

Winemaker Notes

Expressive and refined pure dark fruit flavours of plum and blackcurrant with earthy notes of herbs and spices. A long, fragrant and perfectly poised finish.

Vineyard

Alluvial soils, 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

The 2019 vintage was an exceptional one where the climatic conditions allowed us to harvest each region, variety and soil type at the time we were expecting. We spent much of our days tasting grapes and defining the right moment to harvest. In this season, we had no spring frosts; there were only a couple nights with isolated frosts, and in low and cold areas the temperatures were just below 0°C, without causing any harm. Spring was generally humid (not necessarily rainy: but humid, with dew points that were higher than average). In 2019 there were no autumn frosts in any of our vineyards until the end of April. Overall, the 2018-2019 was a fresh season, more similar to the 2016, than to the 2017, but dry. In general, we had relatively low temperatures, so the ripening was slow. We had several nights with very low minimums, about 0°C or 1°C and days with a very good thermal amplitude. In Gualtallary: Malbec from this area stands out for violet tones, texture and great structure in the mouth with red fruit, black fruit and spices aromas

Food match

Grilled and Roasted Red Meats

Try with a Beef & Chorizo empanadas

