



Grapes
100% Malbec

Region/Appellation
Uco Valley

Alcohol by volume
14.00%

Residual Sugar
2.45 g/l

pH
3.9

Total Acidity
5.93 g/l

Drinking Window
2023 - 2027

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

Tasting note printed
27/04/2024

Q Malbec 2019

Winemaker Notes

Deep purple colour with blue flashes and great acidity that provides freshness and mineral texture

Vineyard

From meticulously worked vineyards in Vista Flores, Uco Valley

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

2019 vintage was an exceptional one, where the climate conditions allowed us to harvest each region, variety and soil type at the time we were expecting. Spring was generally humid (not necessarily rainy, but humid, with dew points that were higher than average). It has been a year of cool temperatures during a full week of January, and then moderate temperature always below average. The same thing happened during February and March, however this was a year of high luminosity.

Food match

Grilled and Roasted Red Meats

Perfect with steak

