



Grapes
100% Malbec

Region/Appellation
Mendoza

Alcohol by volume
14.50%

Residual Sugar
2.9 g/l

pH
3

Total Acidity
5.7 g/l

Drinking Window
2024 - 2028

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

Tasting note printed
25/04/2024

Serie A Malbec 2020 6x75cl

Winemaker Notes

This Malbec is a delicious expression of the Uco Valley, with vibrant plum and raspberry flavours complemented with fresh and spicy notes on the finish.

Vineyard

From selected vineyards in the Uco Valley

Winemaking

The grapes were destemmed and crushed. They underwent cold maceration for 5-7 days before classic vinification with native yeasts and fermented at 77°F (25-27°C). Then macerated for 20 days with periodic remontage and delestage. Part of the wine was aged in French oak barrels.

Vintage

The 2020 vintage will undoubtedly be remembered as one of the most particular in Mendoza. Once again the old adage that leads us to say “no two vintages are the same” has taken on special significance: it is difficult to imagine two vintages as different from each other as 2019 and 2020, fundamentally for their climate development. The current one has been a great quality vintage, characterized by its limited yields, between 10% and 20% lower than the historical values according to the areas; and due to the high speed of maturity, which made it one of the fastest and most challenging we can remember.

Food match

Grilled and Roasted Red Meats

This wine works very well with lamb cutlets, spicy hot pots and steak.

