



Serie A Malbec 2024 6x75cl

Winemaker Notes

Intense and lively purple color. The nose presents ripe red fruit such as plum and cherry and subtle herbal notes. Approachable and round tannins on the palate, balanced acidity and a fruity finish. Medium-bodied, elegant and fresh, with all the typicity of Malbec from the Uco Valley.

Vineyard

The alluvial soils, originated millions of years ago in the mountain range, are very heterogeneous and have large deposits of stones and minerals.

Winemaking

The grapes were destemmed and crushed. The must underwent a cold maceration for 5 to 7 days before classic vinification with native yeasts. The wine was fermented between 25 and 27° C (77° F). Maceration for 20 days with periodic pump-overs and delestages. Part of the wine was aged in French oak barrels.

Vintage

The 2024 harvest in the Uco Valley presented unique challenges and surprises, shaped by an unpredictable climate that defied "cool" or "warm" classifications. Mild spring temperatures, scarce rainfall, and unexpected weather events—like multiple intense zonda winds and damaging frosts—impacted yields, particularly in Gualtallary and San Pablo. Despite a warm, dry summer that suggested an early harvest, ripening progressed slowly, especially for Malbec, reflecting patterns of cooler vintages. Thanks to deep vineyard knowledge, precise parcel monitoring, and hands-on observation, the team harvested each block at its optimal point of maturity, achieving wines that retain freshness, structure, and a faithful expression of each site's character.

Food match



Grapes
100% Malbec

Region/Appellation
Mendoza

Alcohol by volume
14%

Residual Sugar
18 g/l

pH
3.58

Total Acidity
5.7 g/l

Tasting note printed
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