

#### Grapes

100% Malbec

#### Region/Appellation

San Pablo, Uco Valley

#### Alcohol by volume

13%

#### Residual Sugar

1.94 g/l

#### pH

3.6

#### Total Acidity

5.76 g/l

#### Drinking Window

2025 - 2032

#### Tasting Guide

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

#### Tasting note printed

03/07/2025

# Un Lugar en Los Andes Malbec 2019 3x75cl

## Winemaker Notes

Complex fruit character with notes of strawberry, cherry, and plum, complemented by fresh herbal and floral notes. Silky with a lively acidity, structured tannins, and a long finish.

## Vineyard

From Estancia San Pablo, 1700m.a.s.l

## Winemaking

Fermented with native yeasts in old wood fermenters. Aged in old barrels

## 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. The start and end of harvest coincided with 2018 harvest. In Paraje Altamira we started on March 7th. There was a delay in Gualtallary. This year we started on March 13th and in 2018 on March 6th. In San Pablo, the ripening was slower than in previous harvests until about March 20th; then the behaviour was normal. It was a great year for all varieties, where we were able to find different aromas depending on the region. The climatic conditions provided to the wines very good natural acidity, tannins with good structure, excellent fruit, without over ripening. We spent much of our days tasting grapes and defining the right moment to harvest on where we found that the grape showed the greatest balance to express the purity of the place. 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.

## Food match

Enjoy with BBQ steaks

