



Grapes
100% Malbec

Region/Appellation
Uco Valley

Alcohol by volume
14.50%

Residual Sugar
1.94 g/l

pH
3

Total Acidity
5.7 g/l

Drinking Window
2024 - 2027

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

Tasting note printed
24/04/2024

Valles Malbec 2021 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

From the winemaking point of view, this was a wonderful harvest, with outstanding health and quality contributed by the grapes. The ripeness obtained was that expected in each region, vineyard and plot, and it allowed us to harvest each one at its optimum moment. Because of these conditions, we obtained balanced wines with distinct identities, capable of transparently revealing our interpretation of the year and their sense of place. The reds offer great aromatic complexity expressed in various facets, depending on the area and the variety. Some are reminiscent of fruit, others, of herbs and spices. On the palate, juiciness and texture are the defining traits of 2021 wines.

Food match

Grilled and Roasted Red Meats

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

