

To appreciate nature and respect the terroir. To listen to our intuition and rely on technique to go beyond it. To achieve simplicity in the expression of wine and music.

## **MALBEC**

MALBEC 100%

**TASTING** NOTES A bright red in color. Its aroma is markedly fruity, with notes of fresh dark fruit, red berries and jam. Fresh and captivating on the palate. A great expression of a young and balanced Malbec.

ORIGIN

VINEYARDS AND ALTITUDE

Tunuyán and San Carlos, Valle de Uco, Mendoza, Argentina. Altitude 900 - 1000 masl (2,950 ft - 3,200 ft)

**HARVEST** 

Hand-picking using small 12 kg plastic

boxes.

**WINE-MAKING METHOD**  10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.

AGING

60% 12months in French oak barrels, second use. 6-month bottle storage.

**TECHNICAL** INFORMATION

**ALCOHOL** 13,50% ACIDITY 5,10 g/l

**TEMPERATURE** 

Serve at 14 °C

**DIRECTOR** & WINEMAKER Marcelo Pelleriti

AWARDS

## JAMESSUCKLING.COM ₹

92

93 POINTS

92

Harvest 2020

Harvest 2019

90

Harvest 2019

Harvest 2017

91

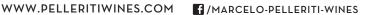
Harvest 2017

Harvest 2016

Harvest 2016

Harvest 2016





Marcelo Pelleriti

WINEMAKER SERIES

APRECIAR LA NATURALEZA,
RESPETAR EL TERROIR,
ESCUCHAR LA INTUCIÓN,
VALERSE DE LA TÉCNICA
PARA LLEVARLA MÁS ALLA,
Y ALCANZAR LA SIMPLEZA
EN LA ERYBESIÓN,
DE LA MÚSICA Y DEL VINO.

MALBEC

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