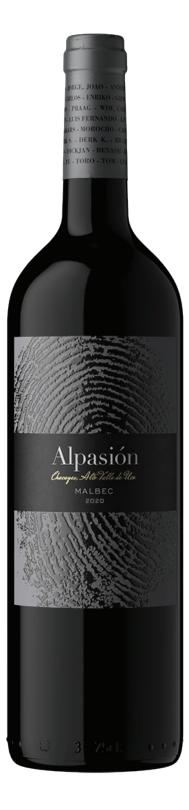




MALBEC 2020



VINEYARDS

Varietal	100% Malbec.
Altitude	1,200 meters above sea level.
Terroir	Chacayes, Uco Valley.
Trellising	High trellis, vertical system.
Age of vines	7 years old.
Density	2,500 plants per acre.
Yield	4,000 Kg / acre.
Irrigation	Drip irrigation.
Soil	Alluvial, sandy loam, stony.
Soil Study	Pedro Parra.
Pruning	Double Guyot
Vineyard management	Spring shoot thinning.
Production	1,6 Kg per plant.
Harvest	100% By hand, using small plastic boxes (15 Kg)
	during the month of March.

Winemaker/Agronomist Ezequiel Manoni.

WINERY

Reception	Directly at the sorting table. Use of gravity flow system, no pumps
Fermentation	Whole berries in small concrete vats.
Yeasts	Indigenous.
Alcoholic Fermentation	13 days at 28ºC (82,4ºF).
Maceration	3 pumpovers per day, and 3 déslestage total
	10 days skin of maceration.
Malolactic Fermentation	100% natural at the end of May.
Aging	12% aged 10 months in new French /
	Bordeaux oak barrels.
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	45.000 bottles.
Potential Aging	5 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol **Total Acidity** PH **Residual Sugar**

14,5% Vol. 5,51 g/l tartaric acid. 3,69. 2,09 g/l.

