

WhataboutMe? Malbec 2021



VINEYARDS

Varietal Altitude Terroir Trellising Age of vines Density Yield Irrigation Soil Soil Study Pruning Vineyard management Production Harvest

100% Malbec. 1,200 meters above sea level. Chacayes, Uco Valley. High trellis, vertical system. 7 years old. 2,500 plants per acre. 5,000 Kg / acre. Drip irrigation. Alluvial, sandy loam, stony. Pedro Parra. Double Guyot. Spring shoot thinning. 2 Kg per plant. 100% manual, using small plastic boxes (15kg) during the month of March. Winemaker/Agronomist Ezequiel Manoni.

WINERY

Reception	Conveyor belt selection and destemming.
Fermentation	In stainless steel tanks.
Yeasts	Indigenous.
Alcoholic Fermentation	12 days at 24ºC (75,2ºF).
Maceration	3 pumpovers per day.
Malolactic Fermentation	100% natural at the end of May.
Maturation	Non-filtered. Natural cold stabilization.
Bottle Production	13,000 bottles.
Potential Aging	2 years.
Resident Winemaker	Ezequiel Manoni.
Consultant Winemaker	Karim Mussi Saffie.

ANALYTICAL INFORMATION

Alcohol **Total Acidity** PH **Residual Sugar** 14% Vol. 5,43 g/l tartaric acid. 3.60. 1,12 g/l.

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