

# CHACABUCO

## MALBEC

OUR FAMILY HAS ITS ROOTS IN THE WINE INDUSTRY, WITH MORE THAN 70 YEARS OF EXPERIENCE.

OUR GRAPES COME FROM DIFFERENT SOILS, CLIMATES AND REGIONS OF MENDOZA. THEY ALL GROW IN COLD WINTERS AND DRY, HOT SUMMERS WITH COOL NIGHTS, IN RICH SOILS IRRIGATED BY MELT WATER FROM THE ANDES MOUNTAINS.

ALL THIS MAKES IT POSSIBLE TO OBTAIN EXCELLENT QUALITY, BOTH IN YOUNG AND AGED WINES.

**VARIETY** 75% MALBEC IN STAINLESS STEEL TANKS  
25% MALBEC IN AMERICAN OAK FOR 6 MONTHS

**VINTAGE** 2018

**ORIGIN** 60% LUJÁN DE CUYO - 40% UCO VALLEY

**WINEMAKING METHOD** SELECTION AND DESTEMMING OF GRAPES. FERMENTATION IN STAINLESS STEEL TANKS ALTERNATING BETWEEN EXTRACTION, RACKING, DELESTAGE AND PISAGE DURING 7 TO 10 DAYS AT CONTROLLED TEMPERATURE.

**TASTING NOTES** APPEARANCE: DEEP VIOLET RED WITH RUBY SPARKLES.  
NOSE: BOUQUET OF CHERRIES, RASPBERRIES AND RIPE PLUMS WITH NOTES OF VANILLA FROM ITS OAK AGEING.  
PALATE: SWEET ATTACK WITH ROUNDED TANNINS. INTENSE FLAVORS TYPICAL OF THIS VARIETY LEAD TO AN ATTRACTIVE AND LINGERING FINISH.

**ALCOHOL** 13.5%

**FOOD PAIRING** ENJOY WITH GRILLED MEAT, MEDITERRANEAN MEAT AND PASTA.

**SERVING TEMPERATURE** BEST SERVED BETWEEN 16 AND 18 °C



Where everything began...