

ESTATE

MALBEC



Our family has its roots in the wine industry, with more than 80 years of experience.

Our grapes come from different soils, climates and regions of Mendoza; among cold winters and dry, hot summers with cool nights. These conditions and the rich soils irrigated by meltwater from the Andes mountains make it possible to obtain excellent quality, both in young and aged wines.

Harvest Year 2020	Origin La Consulta-San Carlos	Alcohol 14%
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Variety
100% Malbec

Soil
Deep sandy loam soil.

Winemaking
Pre fermentation maceration for 72 hours at 5 °C. Fermentation and long maceration alternating between racking, delestage and pisage at 24-28 °C. All the wine underwent malolactic fermentation.

Tasting Notes
Appearance: Intense red with deep purplish sparkles.
Nose: Pronounced aromas of ripe red and black fruits, with notes of its oak ageing.
Palate: Soft attack and sweet tannins typical of this Argentine variety. Good body with long, elegant finish.

Food Pairing
Paired with matured cheese, tamale and empanadas, and red meat. It goes really well with kidneys with provençal sauce.

Aging
All the wine was aged in barrels (50% American oak and 50% French oak) for 6 months.

Serving Temperature
Best served between 16 and 18 °C.