



Deep red color with violet tones. Aromas of ripe plum and plum jam, with notes of vanilla and bitter chocolate. Round, velvety palate, with mature and sweet tannins, creating a long and persistent finish on the palate.

Recommended to enjoy between 16° to 18°C (60° to 64°F).

Food Pairing: Caramelized sweetbreads, grilled corvina, lentil stew, chorizo steak with roasted bell pepper, homemade portobello mushroom pizza, disc-cooked chicken, dark chocolate mousse dessert, chocolate lava cake with raspberry sauce.

Winemaker's Selection Malbec Blend

2021

Variety: 100% Malbec.

Region: Barrancas, Vistaflores, Tunuyán – Barrancas, Maipú – Perdriel, Luján de Cuyo, Mendoza.

Winemaker: Ignacio Macchiardi

Harvest: Between April 2nd. and 20th. seeking different ripeness points to find the balance of varieties at the end of the process. Harvests are carried out in 20 kg plastic crates during the early morning hours, when temperatures are cooler.

Production: Micro-vinification in plastic bins. A double quality selection process is performed, where the first stage consists of sanitary control of grape clusters and after destemming, all material intended for tank entry is selected, thus allowing for subsequent cold maceration.

Maceration: 25 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 10 days between 26° to 30°C (79° to 86°F). Three daily punch-downs are performed for cap immersion.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 12 months with 65% in first and second-use French and American oak barrels.

Yeasts: Winemaker selection

Alcohol: 14.90% **PH:** 3.61 **AZ:** 2.1 **Act:** 6.15

