



## CASA DE UCO VINEYARD SELECTION - MALBEC 2017

*Casa de Uco Vineyard Selection is inspired by the Uco Valley's exceptional natural resources, where we honor the birthplace of Argentina's most acclaimed wines. A complex wine, born in the foothills of the Andes Mountains, in millenary soils, ideal for growing high-quality grapes. Blend of rocky soils that define what we consider to be the most authentic expression of our terroir.*

**VARIETY:** 100% Malbec.

**VINTAGE:** 2017.

**REGION:** IG Los Chacayes, Tunuyán, Valle de Uco, Mendoza, Argentina.

**ALTITUDE:** 1,280 m.a.s.l.

**SOIL:** Rocky with big calcareous stones.

**YIELD:** 8,000 kgs/ha.

**HARVEST:** End of March - Manually, in 18kg crates.

**ELABORATION METHOD:** Fermentation in concrete pools.

**AGING:** 70% concrete pools, 25% in 2500 litres italian assembled barrels for 12 months, and 5% in 500 litre french oak barrels during 6 months.

**BOTTLING:** February 2020.

**PRODUCTION:** 12,000 bottles

**WINEMAKER:** Sebastian Bisole

**WINE CONSULTANT:** Alberto Antonini (Toscana, Italia)

|| **ALCOHOL:** 14.8 % vol.

|| **TOTAL ACIDITY:** 6 g/l.

|| **PH:** 3.8.

|| **RESIDUAL SUGAR:** 2.7 g/l.

### || **TASTING NOTE:**

*Deep purple color. On the nose it has great aromatic intensity. Aromas of fresh fruit and some herbal notes are perceived. It presents notes of eucalyptus, orange peel, and complex minerality. Also notes of aging in French oak barrels, such as caramel and light chocolate.*