

A "Gran Malbec" would be the best way to convey the strength and character of this powerhouse. Grapes are hand picked from carefully selected plots in Casa de Uco, one of the most imposing terroirs in Valle de Uco, within the Los Chacayes G.I (geographic indication).

Region

Los Chacayes (elevation 1,300m), Valle de Uco, Mendoza, Argentina.

Varietal Composition

95% Malbec / 3% Cabernet Franc / 2% Petit Verdot (handpicked from an organic vineyard)

Vinification

A must (fermentation starter) is prepared in the lots where the grapes are harvested. The grapes are collected in 18 kg plastic crates and undergo double selection on a conveyor belt. The grapes are destemmed and 85% of the Malbec grapes are crushed, while 15% are left as whole clusters with stems. Both grapes are fermented and take place in stainless steel tanks with a 15% bleed-off to concentrate tannins and polyphenols. From crushing and the beginning of fermentation, extended pump-overs are performed at low temperatures, typically 4 to 5 times per day. Once the wine reaches 5 degrees Baumé, only punch-downs are carried out to avoid generating sediment and to maintain the characteristics of this fermentation. The wine is then stored in barrels with 1 degree Baumé to complete the fermentation process.

Aging

Aging is carried out 100% in French oak barrels, with capacities of 500 and 300 liters, for 18 months. Afterward, the wine is left to mature for an additional 24 months.

Awards/Scores (Previous vintages)

IV Gran Malbec 2018: 94 points - Fabricio Portelli - Portelli APP

Tasting Notes

Appearance: Deep and bright violet in color.

Aromas: Delicate with a prominent fruity character, subtle herbal hints, and smoky nuances.

Palate: Expansive and expressive on the palate, with fine textures that provide depth. Delicate aromas reminiscent of Los Chacayes, showing good structure and a long finish. This wine has all the potential to gain complexity with aging. **Pairing:** Grilled T-bone steak with roasted vegetables.

