

PURE

MALBEC

LESS HAS NEVER
BEEN MORE.



Variety: Malbec 100%.

Vintage : 2019

Vineyards: Vineyards from the Uco Valley, in the Province of Mendoza.

Process: Manual Harvesting-Selection of bunches- Destemming- Selection of berries- Alcoholic fermentation with native yeasts in stainless steel tanks- Natural malolactic fermentation –Resting on lees in concrete pools during 8 months. Bottling.

Main

Characteristics: Alcohol: 13.5% alc./vol.
Acidez Total: 5.36 g/l
Azúcar: 2.98 g/l
pH: 3,5

Presentation: 750 ml.

Tasting Notes: Deep red colored wine with some violet hues. Aromas of red fruits like plums and cherries. On the mouth, is round with a touch of minerality. Great concentration of fruit and elegant finish.

Pairing: Ideal wine for grilled meats. Also excellent to accompany pasta, soft to spicy food and semi- hard cheeses like Gouda, Edan or Gruyere.

Drinking Temperature: 16°C – 18° C.

PURE MALBEC 100% UNOAKED