

EXTREMO MALBEC 2022

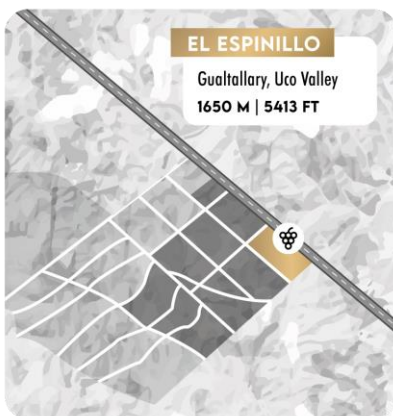
DISTINCTIVE – SITE SPECIFIC - UNPRECEDENTED

GREAT WINES ARE GROWN, NOT MADE

- From the exceptional single-parcel #12 from Licán vineyard, located in Los Chacayes, Uco Valley.
- Planted at 1200m / 3937ft, it features undulating terrain crossed by natural streams, help cold air flow, making it one of the earliest-ripening areas in the Uco Valley.
- Cultivated regeneratively and with a heterogeneous soil composition with high concentration of calcium carbonate, These characteristics combined with a wide temperature range and a high-altitude result in wines with black fruit notes, native herbal aromas, rounded tannins and delicate tension.

2022 HARVEST

- Lower-than-average temperatures during ripening.
- Deep color and gradual ripening, with naturally higher acidity.
- Wines show vibrant freshness, elegance, and intense aromatic expression.



THE ELEGANT TASTE OF THE ANDES

WINEMAKING

- Grapes are destemmed and placed in tanks using gravity.
- 15% of the clusters are preserved without destemming to promote carbonic maceration phenomena.
- Gently maceration for 3 to 4 weeks. Fermentation occurs in oak vats.
- Ageing: 30% in first-use barrels, 40% in second-use barrels, and the remaining 30% in clay amphorae for 12 months to preserve its aromatic expression. The wine is cellared for at least another 18 months.

TASTING NOTES

- *Aroma*: rich aromatic expression with delicate aromas of red fruit, complemented by notes of violets, wild thyme, and other native herbs from the surrounding biodiversity.
- *Palate*: fresh and juicy, featuring a texture marked by enveloping and granular tannins reminiscent of chalk and graphite. Balanced acidity, fruit flavors take center stage, accompanied by subtle hints of vanilla and cinnamon that betray its barrel aging, adding complexity and elegance.

ABV: 14%

PH: 3,71

Sugar: 1 g/l

Acidity: 5,25

Serve at: 57°F – 16°C

Ageing potential: 20 years

