

EXTREMO MALBEC 2022

DISTINCTIVE – SITE SPECIFIC – UNPRECEDENTED

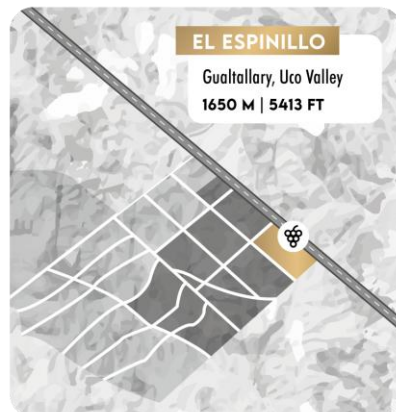


GREAT WINES ARE GROWN, NOT MADE

- From the exceptional single-parcel #1 from El Espinillo vineyard, located in Gualtallary, Uco Valley.
- Planted at 1650m / 5413ft, making it the highest productive vineyard in Gualtallary, Uco Valley.
- This vineyard is characterized by extremely low average temperatures with marked variations due to the pronounced slope of the terrain. This parcel was chosen for its ability to represent our most emblematic grape variety, achieving a unique freshness, great aromatic expression, and a distinctive varietal character.

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: 13,75%

Sugar: 1,3 g/l

Serve at: 57°F – 16°C

PH: 3,77

Acidity: 4,61

Ageing potential: 20 years