

# PARCEL LOS CASTAÑOS MALBEC 2023

SINGULAR – PRECISE- SITE-SPECIFIC



## GREAT WINES ARE GROWN, NOT MADE

- From the exceptional single-parcel #2 from Los Castaños vineyard, located in Paraje Altamira, Uco Valley.
- Planted at 1100m / 3610ft, the soil has a bed of abundant rounded stones covered with calcareous.
- Surrounded with uncultivated areas and patches covered with native biodiversity, this Malbec offers balance, equilibrium and texture, with unmistakable color and fresh and mineral notes.

## 2023 HARVEST

- Low rainfall, heat waves, and late frosts. It was a dry, warm year.
- Wines of great character and personality were obtained. The climatic conditions favored concentration, firm tannins, freshness, aromatic profiles, and varietal expression.



## THE ELEGANT TASTE OF THE ANDES

### WINEMAKING

- Grapes are destemmed and placed in tanks using gravity.
- Gently maceration for 3 to 4 weeks. Alcoholic fermentation and maceration take place in a French oak vats, while malolactic fermentation occurs in French oak barrels.
- Ageing: it takes place in 30% new 400 L French oak barrels, 40% second-use barrels, and 30% ceramic Clayvers, which help preserve the wine's vibrant fruit expression. The wine is celled for at least another 18 months.

### TASTING NOTES

- *Aroma:* Notes of plum, rosemary, quince, and a touch of nutmeg.
- *Palate:* Great balance and harmony, achieving a perfect fusion between the concentration of tannins, refreshing acidity, and fruity expression. The aftertaste is characterized by distinctive freshness and herbal and spicy notes. Balanced with a long finish.

ABV: 13,8%

Sugar: 1,25 g/l

Serve at: 57°F – 16°C

PH: 3,72

Acidity: 5,1

Ageing potential: 20 years