

# PARCEL LOS CEREZOS MALBEC 2023

SINGULAR – PRECISE- SITE-SPECIFIC



## GREAT WINES ARE GROWN, NOT MADE

- From the exceptional single-parcel #10 from Los Cerezos vineyard, located in Las Compuertas, Luján de Cuyo.
- Planted at 1070m / 3510ft, the vineyard has low organic material content and high levels of calcium, providing optimal texture to the soil and nutrition to the vines.
- These ungrafted vines, planted in 1929, yield naturally low, offering homogeneous, consistent and high-quality wines, resulting in an elegant, concentrated and aromatic Malbec.

## 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 different vessels, including 400-liter French oak barrels for 12 months, 30% of which are first-use barrels. The wine is cellared for at least another 18 months.

### TASTING NOTES

- *Aroma:* aromas of cherry, strawberry, and raspberry, complemented by subtle notes of vanilla and caramel.
- *Palate:* Its texture is smooth and silky, with a broad mid-palate and sweet, granular tannins that enhance the wine's elegance and structure. The finish is persistent, fresh, and rounded, leaving a lingering, enveloping sensation.
- Certified with Controlled Designation of Origin (D.O.C.) Luján de Cuyo, from Las Compuertas district.

ABV: 13,4%

Sugar: 1,19 g/l

Serve at: 57°F – 16°C

PH: 3,71

Acidity: 4,72

Ageing potential: 20 years