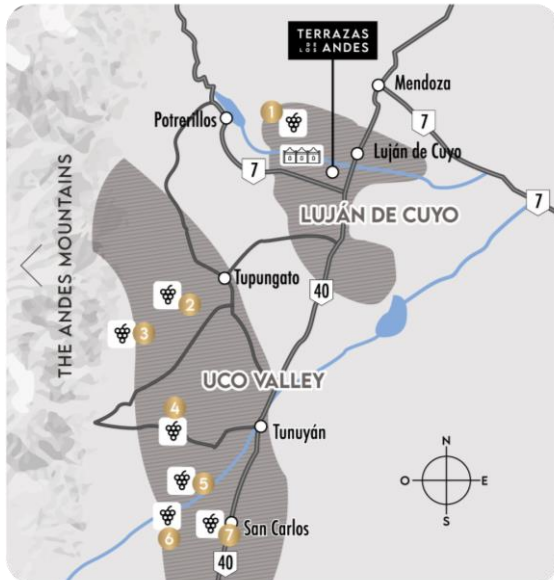


# RESERVA MALBEC 2023

FRESH – EXPRESSIVE – LAYERED

## GREAT WINES ARE GROWN, NOT MADE

- Blend of 100+ vineyard parcels regeneratively cultivated.
- Sourced from 8 of our estate-grown high-altitude vineyards.
- Altitudes from 1070m / 3510 ft to 1650m / 5413 ft.
- Best appellations of Lujan de Cuyo & Uco Valley.



- LAS COMPUERTAS**  
Las Compuertas, Luján de Cuyo  
1070 m / 3510 ft
- CAICAYÉN**  
Gualtallary, Uco Valley  
1230 m / 4035 ft
- EL ESPINILLO**  
Gualtallary, Uco Valley  
1650 m / 5413 ft
- LICÁN**  
Los Chacayes, Uco Valley  
1200 m / 3931 ft
- EL PEDREGAL**  
Paraje Altamira, Uco Valley  
1100 m / 3610 ft
- LOS CASTAÑOS**  
Paraje Altamira, Uco Valley  
1100 m / 3610 ft
- YAIMA ALTO**  
Paraje Altamira, Uco Valley  
1030 m / 3380 ft

## THE FRESH TASTE OF THE ANDES

### WINEMAKING

- Grapes are harvested at their peak of fruit expression.
- Gently maceration for 15-20 days, to extract the right tannic structure of the wine while preserving its fineness.
- Ageing: in used French oak barrels for 12 months, while a proportion is kept in tank to preserve fruit freshness and purity.

### TASTING NOTES

- *Aroma:* Fresh and fruity flavors of red and black fruits such as plum and cherry, with notes of violet and mountain spices, typical of cold-climate Malbec. These complement the caramel and chocolate notes from its oak aging.
- *Palate:* Generous volume, sweet and round tannins, fresh & balanced acidity.

### PAIRING

- Beef, pork and lamb meat both grilled or stewed.
- Different kind of pasta with tomato sauce.
- Chocolate, red fruits, nuts or coconut desserts.

**ABV:** 13,7%

**PH:** 3,72

**Sugar:** 1,4 g/l

**Acidity:** 5,5

**Serve at:** 57°F – 16°C

**Ageing potential:** 5-10 years

