

MALC

A unique blend carefully handcrafted from the vineyards to the bottle, this wine only passes through Oak Barrels

WINE	Varietal Composition	87% Malbec; 9% Merlot; 4% Cabernet Sauvignon
	Harvest Year	2017
	Character	Strong, potent and concentrated. MALO has countless aromas and flavors that, combined with the softness, make it both exotic and elegant with a great complexity.
VINEYARD	Location	Ojo de Agua, Agrelo, Luján de Cuyo, Mendoza
	Altitude	1'100 meters above sea level
	Vineyard Structure	Wine made with outstanding quality grapes, from small production highly selected parcels. The vines grow in alluvial soil, at the foothills of the Andes Mountains at more than 1000 meters above sea level. The almost 20 years old vineyards grow under a high trellis system, with high density of plants (4200 Pl/Ha) and strictly controlled low yields (5000 Kg/Ha). The drip irrigation system assures that each plant receives the amount of water necessary.
		Our team of experts hand select the highest quality grapes from small,
	Grape Selection	low yield plots. Grapes are stored in small crates with limited capacity to ensure they remain healthy and in pristine condition.
		Wine undergoes a microvinification. We carefully select clusters of grapes, which are then layered in first use French oak barrels. These remain in refrigerated chambers for 10 - 20 days. Then, they are macerated at temperatures below 7°C, which enhances the color and groups of the future

WINEMAKING

Elaboration,

temperatures below 7°C, which enhances the color and aroma of the future wine. Once the maceration is complete, the transformation of the juice into wine begins. We ferment traditionally as pure varietals, but we also use the co-fermentation technique. For example, in some barrels, Merlot and Malbec ferment together in different proportions. This allows us to obtain Fermentation, Storage a combination of aromas and unique flavors, which will then give us a complete and complex wine. Finally, the wine undergoes a prolonged post-fermentative maceration; gaining mouth feel and unctuousness. When the winemaking process is finished, the wine is returned to the same first use French oak barrels where it was fermented, in order to continue the malolactic fermentation and aging, for 24 months. From fermentation in four barrels, only one barrel of finshed wine is obtained, reflecting the careful work required and unique quality.

Bottling, Release & Aging

24 months aged in oaked barrels, 24 months in bottle before the release.

Color

Bright garnet with some purple reflections.

TASTING NOTES Aroma Crisp red cherries are backed up by a complex note of spiced plums. A smokeyness mixes well with some baking spices and a hint of dried

flowers with a subtle licorice.

Flavor

High acidity is met with a very fruity mid palate. Medium bodied and slow pulling tannins. A toasted coconut touch stays during the long finish.

Alcohol

14,5 % vol.

QUICK FACTS

Total acidity, pH, sugar

5.98 g/l - 3.7 - 1.80 g/l

Limited Bottles

Max 6'000

Organic Certification

Ecocert AR BIO 154







