



TASTING NOTES:

The wine shows a lovely purple and ruby color. The nose shows dominant notes of fresh fruits and minerality that properly captures the essence of rocky soils. In the mouth, the wine shows great balance between fruit and French oak, creating an intense and velvety wine with a long, bright and harmonious finish. It features the typical freshness, balance and lively acidity of Gualtallary wines.

TECHNICAL SHEET:

- **Varietal composition:** Malbec 100%.
- **Appellation and Region:** Gualtallary - Uco Valley - Mendoza - Argentina.
- **Soil:** Alluvial in nature, containing mostly gravel and limestone at 0.70 / 1.00 meters deep, with optimal drainage and with west - east surface slope in an alluvial cone of Las Tunas River.
- **Altitude:** 1.400 m.a.s.l.
- **Climate:** Cold winters, mild springs, warm and dry summers - well defined thermal amplitude between day and night that creates an ideal microclimate for the production of full bodied, long standing red wines.
- **Harvest:** April, 2015.
- **Cold soaking:** 5 days at 12° C.
- **Fermentation:** 12 days at 26° and 28° C.
- **Post - fermentation maceration:** 8 days in contact.
- **Malolactic fermentation:** 100% natural.
- **Ageing:** 14 month in oak barrels and 15 months in the bottle before the release for sales.

TECHNICAL DATA:

- **ABV:** 14.60°
- **PH:** 3.60
- **Acidity:** 5.00 g/l
- **Residual sugar:** 2.50 g/l



Winery:

Camino Estancia Silva S/N, M5561BTA,
Gualtallary, Tupungato, Mendoza, Argentina.

Commercial Contact:

Primitivo de la Reta 1007, M5500AEK,
Mendoza, Argentina - T. +54 261 4415590