

## MALBEC 2022

### — GRAPE VARIETY

100% Malbec

Crafted from massal selection of Malbec from Alto Agrelo, this wine represents our interpretation of Argentine Malbec

### — WINEMAKING

Harvesting takes place in early March and extends for two weeks, encompassing clayey and loamy-rocky soils, with the aim of capturing the freshness and typicity of a captivating Malbec. The majority of the grapes are destemmed, while a small percentage ferments with whole clusters, maintaining temperatures between 24° and 26°C for two weeks.

### — TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



RESIDUAL SUGAR



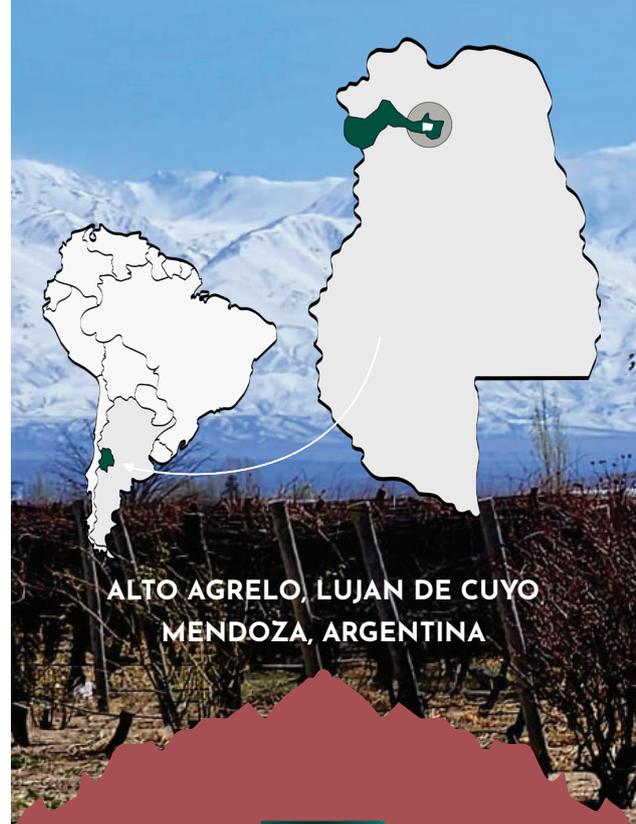
### — AGING

Aging occurs in concrete tanks, with a portion in French oak barrels of varying use for 6 months.

### — AWARDS



### — TASTING NOTE



ALTO AGRELO, LUJAN DE CUYO  
MENDOZA, ARGENTINA

