

## MALBEC GRAN RESERVA 2021

### — GRAPE VARIETY

100% Malbec

This refined Malbec is crafted from grapes harvested in Tupungato. The predominantly rocky soils with a surface layer of sand allow for exceptional concentration while preserving the natural acidity of the fruit.

### — WINEMAKING

Meticulously selected whole berries are transferred to concrete tanks, where they ferment with selected yeasts at temperatures ranging between 25°C and 27°C. Over the following two weeks, a delicate bâtonnage process is carried out to gently extract solid compounds, managing them like an infusion.

### — TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



RESIDUAL SUGAR



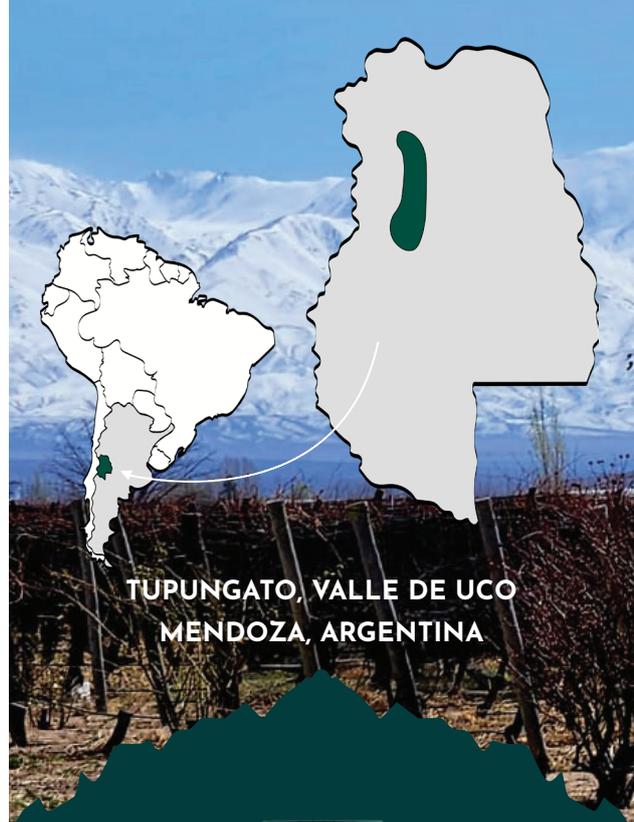
### — AGING

Aging takes place in French oak barrels for 12 months, utilizing 500-liter barrels.

### — AWARDS



### — TASTING NOTE



TUPUNGATO, VALLE DE UCO  
MENDOZA, ARGENTINA

