

VIÑALBA

ARGENTINA

DIANE



VINTAGE	2022
VARIETALS	85% Malbec 15% Cabernet Franc
REGION	Gualtallary, Valle de Uco, Mendoza
ELEVATION	1.400 m.a.s.l. (4,590 ft)
PARCEL	Low-yield plot, located on both banks of a dry river between two hills.
HARVEST METHOD	Hand-harvested
WINEMAKING	Double-selection of bunches and grains. Cold maceration during 5 days at 10°C (50°F). Selected yeasts. Daily punch-downs and delestages. Extended maceration for 25 days at 28°C (82°F). Malolactic fermentation occurred in barrels.
AGING	100% of the wine was aged for 16 months in first & second-use French oak barrels of 225 liters.
TASTING NOTES	Deep red color with intense violet tones. A beautiful wine on the nose with crisp aromas of red dark cherries, liquorice and a hint of mint. On the palate, it is round and rich with silky tannins. Very long and elegant finish.
FOOD PAIRING	Grilled red meats, charcuterie and strong cheeses.



VALLE DE UCO - MENDOZA