

VIÑALBA

ARGENTINA

PATAGONIA

MALBEC DE LA FAMILIA



VINTAGE	2023
VARIETALS	100% Malbec
REGION	General Roca, Alto valle de Río Negro, Patagonia
ELEVATION	250 m.a.s.l. (820 ft) Latitude 38°
PARCEL	Low-yield old-plot, located on the northern bank of the Black River. Silty soils with some clay deposits.
HARVEST METHOD	Hand-harvested
WINEMAKING	Bunch selection. Cold maceration during 4 days at 10°C (50°F). Selected yeasts. Delestages and pump-overs three times a day. Extended maceration for 25 days at 28°C (82°F). Malolactic fermentation occurred in stainless steel tanks.
AGING	60% of the wine was aged for 12 months in second-use French oak barrels of 225 liters.
TASTING NOTES	Dark red with violet shiny tones. Well balanced with a great structure, soft tannins and nicely integrated oak. The nose is elegant with floral aromas of violet and roses and red dark berries.
FOOD PAIRING	Red meats, full-flavored pasta and mushroom dishes.



VALLE DE UCO - MENDOZA