

Country

Argentina

Region

Valle de Uco, Mendoza

Grape varieties

100% Malbec

Technical analysis

Alcohol: 14% ABV

Residual sugar: 2g/l

UPC code

7798000212655



Winemaking

The grapes are harvested in April. Cold maceration takes place for 5 days followed by fermentation in temperature controlled tanks at 25°C with 3 pump overs per day. Unoaked.

Tasting note

Viñalba Malbec is soft and full bodied, with dark fruit notes and a hint of bitter chocolate which is the hallmark of the Malbec grape.