

**Country**

Argentina

**Region**

Valle de Uco, Mendoza

**Grape varieties**

100% Malbec

Average age of vines: 60 years old

**Technical analysis**

Alcohol: 14.5% ABV

Residual sugar: 2 g/l

**UPC code**

7798000210224



**Winemaking**

The grapes are hand-harvested throughout April into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Cold maceration takes for 5 days followed by fermentation in temperature-controlled tanks at 26-28° with 4 pump overs per day and a period of 20 days of maceration. 100% aged in French oak for 12 months.

**Tasting note**

Deep garnet color with violet tones. This powerful and elegant wine imparts flavors of black cherries, cassis, violets and licorice. The palate is deep and rich, perfectly balanced with delicate silky tannins, and well integrated French oak.

**Awards**

2019 vintage

95 points, *International Wine Challenge 2021*

2020 vintage

94 points, *Descorchados 2023*

92 points, *Wine & Spirits 2022*

92 points, *Decanter World Wine Awards 2022*