



**Varietal composition:** Malbec 45%, Cabernet Franc 5%, Cabernet Sauvignon 40%, and Bonarda 10%.

**Grapes:** From Uco Valley (1.100 m.a.s.l. – poor soils) and Luján de Cuyo (980 m.a.s.l. – intermediate soils).

**Vineyards:** More than 50 years old with yields of less than 8 Tn per Ha.

**Harvest:** By hand in 17 kgs plastic boxes.

**Grape drying:** Bunches exposed to the dry winds of the andean foothills until they lose about one third of their weight.

**Selection:** Manual selection of clusters and berries.

**Maceration:** 12 days at 10°C.

**Alcoholic Fermentation:** With native yeasts during 14-16 days in stainless steel tanks at temperatures between 25° and 27°C.

**Malolactic Fermentation:** In new French oak barrels.

**Ageing:** In new French oak barrels for 12 months.

#### Analytic Data:

**Alcohol:** 14,70%.

**PH:** 3.50.

**Total Acidity:** 5.55 g/l.

**TASTING NOTES:** Deep and intense ruby red with purple shades coloring, this wine has plenty to offer. Its complex aroma includes violet, honey, fig, cherry and ripe plum which combine with spicy notes of black pepper and aromatic herbs. After a few minutes, the wine shows hints of vanilla and leather provided by the French oak. It's got a creamy texture with sweet hard tannins. Persistent lengthy finish.

**FOOD PAIRING:** It's a wine to enjoy with red meat, foigrass, and chese boards. Also a perfect match for chocolate and cakes with nuts like walnut and hazelnut .

**Maturity:** Drinks well now and up to 8 (eight) years old.