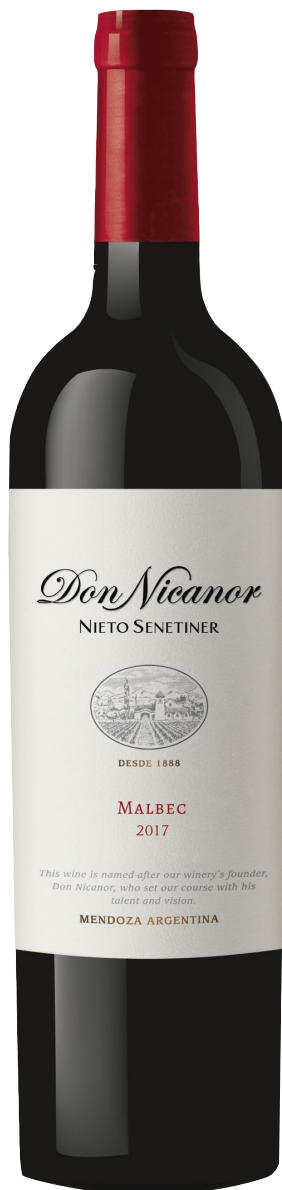


Don Nicanor

NIETO SENETINER

Don Nicanor wines are named after Nieto Senetiner's founder who set our course with his talent and vision. Our Don Nicanor wines are sophisticated in style, with greater complexity from select barrel blending and additional oak aging.



2017 Malbec

ORIGIN

Agrelo, Luján de Cuyo (3,400 feet above sea level)

Uco Valley (3,900 feet above sea level)

VARIETY

100% Malbec

SOIL

Shallow, clay loam soil with pebbles

VINEYARD AGE

Luján de Cuyo: 30 years

Uco Valley: 15 years

YIELD PER HECTARE

8 tons

WINEMAKING

Grapes are handpicked. Cold maceration and daily pump-overs. Malolactic fermentation takes place in barrels.

AGING

12 months in French oak barrels

SERVING TEMPERATURE

60-65°F

TASTING NOTES

This intense wine has a deep red hue with remarkable shades of violet. The nose offers aromas of plum and cassis and some mineral notes with well-integrated oak. On the palate the wine is elegant, fresh, and delicate with a medium structure and a long finish.

PAIRING

Grilled or roast red meats, wild game, semi-hard cheeses, and pasta with spicy sauces.

TECHNICAL DATA

Alcohol: 14%

TA: 5.18

pH: 3.65