



NIETO SENETINER

DESDE 1888

## MALBEC

2024



### VARIETAL

100% Malbec

### ORIGIN

Mendoza, Argentina. 60% from Uco Valley and 40% from Luján de Cuyo.

### VINIFICATION

Manual and mechanical harvesting. Selected yeasts are inoculated, and we are working on using non-Saccharomyces yeasts in some batches to avoid the use of sulfur dioxide at this stage. The alcoholic fermentation and maceration take place in stainless steel tanks or concrete vats. The total maceration time is 15 to 18 days, which includes 2 days of cold maceration and one week of post-fermentation maceration. As for extraction work, concentrated pump-overs are carried out during the first half of the alcoholic fermentation, primarily to favor the extraction of color and aromas, rather than tannins. Racking and 2 to 3 rackings before aging.

### AGING

8 months in stainless steel tanks, concrete vats, and some contact with high-quality French oak staves with very light toasting.

ALC 14,0%

ACIDITY 5,8 g/l

SUGAR 2,0 g/l

### TASTING NOTES

Attractive violet-colored wine with aromas of tart red fruits and ripe berries, along with floral and spicy notes. The combination of different ripening stages enhances complexity. Its time in wood adds depth and intensity. On the palate, it is juicy, well-bodied, with medium concentration and velvety, long tannins. This wine expresses our interpretation of Mendoza Malbec.



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