

# DON NICANOR

## MALBEC

2022



### VARIETAL

100% Malbec

### HARVEST

Manual harvest, beginning of March 2022.

### APPELLATION

Tupungato, Tunuyan & San Carlos, Uco Valley, Mendoza.

### VINEYARDS

Vineyards in Uco, at altitudes ranging from 1,000 to 1,300 m.a.s.l. Semi-desert climate.

### VEGETATIVE CYCLE

It has been a challenging harvest due to a late frost and because January and February were rainy, which meant we had to be very careful, especially with the health of the white grapes. After navigating this first stage—and as has been happening lately due to slightly lower yields—the red varieties ripened earlier depending on the region. We had a window of very good, healthy fruit, with intense colors and nice concentration. Then, at the end of March, there was another frost that complicated the harvest a bit, forcing us to accelerate to the maximum. We can say that the white wines are aromatic, very fruity, and slightly more concentrated than in 2021. The reds are of excellent quality.

### AGEING

Ageing in French oak of different uses and sizes for 12 months, for 20% of the wine.

### TASTING NOTES

Wine with an intense violet color. On the nose, it is very fresh, with prominent red and black fruits, in harmony with floral notes such as violets and wild spices. The oak is very well integrated but provides mouthfeel and a certain creaminess. On the palate, it is fresh, elegant, with good volume, velvety tannins, and great persistence.