



2022

VARIETAL 100% Malbec

ORIGIN

Mendoza, Argentina

VEGETATIVE CYCLE

It was a challenging harvest due to some late frosts and the fact that January and February were rainy months, so we had to be very careful, especially with the health of the white grapes. Avoiding this first stage, and due to low yield, the reds were anticipated according to each region. We had some very good fruit, healthy, with intense colors and nice concentration. By the end of March, there was a frost that complicated some of the harvest, having to accelerate to the maximum. Overall, we can say that the white wines have been intense in aromas, with a lot of fruit and a little more concentrated than in 2021. The reds have been of excellent quality.

AGING

6 months in french oak.

ALCOHOL 14,0% ACIDITY 5,90 g/l SUGAR 2,2 g/l PH 3,65

TASTING NOTES

An attractive violet-red. The nose has aromas of berries and ripe fruit. There are hints of cherries, raspberries and black berries, along with spicy notes and flowery scents. It is complex and intense thanks to its time in oak barrels. The mouthfeel is juicy with a full body. It is concentrated, with velvety, long tannins.



