



CALIBRE MALBEC 2022

Varietal Composition: Malbec.

Grapes: Sourced from Valle de Uco (1,100 meters above sea level - calcareous soils).

Vineyards: Over 20 years old, with yields of less than 10 tons per hectare.

Harvest: Hand-picked in plastic bins.

Selection: Manual cluster selection.

Maceration: Cold skin contact, 3 days at 8°C, prior to alcoholic fermentation.

Alcoholic Fermentation: Carried out with selected yeasts for 15 days in stainless steel tanks at controlled temperatures between 24 and 26°C.

Malolactic Fermentation: Conducted in stainless steel tanks after maceration.

Agging: Youthful profile with no oak contact.

ANALYTICAL DATA:

Alcohol: 13.5%

pH: 3.8

Total Acidity: 5.5 g/l.

TASTING NOTES:

Vibrant red color. Fresh aroma reminiscent of tart fruits. On the palate, it is smooth and juicy, with the same aromas perceived on the nose, leaving persistent red fruit notes. It is smooth and fresh with excellent balance.