



## LA IGRIEGA BLEND

MALBEC 68%, CABERNET SAUVIGNON 25%,  
CABERNET FRANC 4% y PETIT VERDOT 3%  
| Enólogo Felipe Stahlschmidt

*Vintage:* 2018

It reflects the genuine expression of Paraje Altamira in which it is sought to obtain greater complexity using different varieties of the error. Harvest 2018, It was a warm season, with normal yields, tasty wines, fruity and ripe tannins.

*Appellation:*

Paraje Altamira, Valle de Uco.

*Characteristics of the single vineyard:*

11 years; loamy-sandy soils, with alluvial stone 75 cm deep, with calcareous deposits.

*Winemaking:*

Each of the varieties was harvested prioritizing the fruit at the time of maturity, each of the varieties was fermented separately. In all cases it was fermented with controlled temperatures to protect fruity flavors and not over extracting tannins. At the end of the fermentation it was sent to barrels where the malolactic fermentation was completed. It was kept in barrels for 9 months. Then the cut was made and sent to a concrete tank, there it was kept until the fractionation. Aging, 9 months in 3rd and 4th used French barrels.

*Production:* 3.000 BOTTLES

Colour: Red  
Alcohol: 14%

pH/acidity: 3.72 / 5.7  
Residual sugar: 2.8