



LA IGRIEGA MALBEC

MALBEC %100 | Enólogo Felipe Stahlschmidt

Vintage: 2018

It is a malbec that reflects the Altamira terroir and our own Single Vineyard. 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:

From a selected plot, harvested at the end of March, the winemaking process included a cold maceration for 2 days at less than 10 degrees and fermented with selected yeasts. The fermentation temperature was 28 degrees and the duration 12 days. At the end of the fermentation, a post fermentation maceration was performed for 3 days. It was sent to French barrels of 225 lts. third and fourth use, where the complete malolactic fermentation was carried out and kept for 9 months until fractionation. Aging, 9 months in 3rd and 4th used French barrels.

Production: 6.000 BOTTLES

Colour: Red
Alcohol: 14%

pH/acidity: 3.9 / 5
Residual sugar: 3.1