



LA IGRIEGA SUPERIOR

MALBEC %100 | Enólogo Felipe Stahlschmidt

Vintage: 2018

It reflects the superior expression of the vineyard in terms of intensity and purity. 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:

Special place in the vineyard, with specific characteristics: shallow sandy soils, with round rocks and an important presence of calcium. Very high drainage area.

Winemaking:

The selected plot was harvested, and 6 barrels were filled. The fermentation method: vertical barrels (open top), without one of the covers. And the work during the fermentation was only pisonage. An 8-day cold maceration, a 15-day fermentation, and 5 days of post-fermentation maceration were performed. The malolactic fermentation was done during the post fermentation maceration. Conservation was done in new and second-use French oak barrels for 16 months. It was preserved in bottle for 3 months. Aging, 16 months in French barrels of 225 lts. First and second use.

Production: 3.000 BOTTLES

Colour: Red
Alcohol: 14%

pH/acidity: 3.7 / 5.2
Residual sugar: 1.8