



MALBEC 2017

VINEYARD LOCATION:

La Consulta, Uco Valley, Mendoza.

AGE: 20 years.

ALTITUDE ASL: 1050 m.

TRAINING SYSTEM: VSP, drip irrigation.

YIELD: 65–70 ql/ha.

SOIL: Alluvial, shallow, limestone sandy loam.

HARVEST: Hand-picked, in small 17 kg cases.

VINIFICATION:

Cluster selection, fermentation at 24°C - 26°C in 50 to 100 hl vases, extended maceration for up to 30 days depending on taste. Spontaneous malolactic fermentation.

GRAPE VARIETY:

Malbec

AGING: 12 months in first and second use

French and American oak barrels, then 12 months in bottle.

TASTING NOTES:

It exhibits an intense red color with purple hues. It offers up a plum-scented nose, with violets and balsamic notes. In mouth, it is elegant, fruit-driven in tune with oak hints. These flavors remain on the palate unfolding a long, lingering finish.

HERENCIA
La Pa La BRa

<i>Vintage</i>	<i>Publication</i>	<i>Points</i>
2016	Descorchados Harpers Wine Stars	94 pts. 5 stars.
2017	Descorchados James Suckling Wine Enthusiast	93 pts. 91 pts. 91 pts.
2018	Descorchados James Suckling	94 pts. 91 pts.