



MALBEC 2020

VINEYARD LOCATION:

La Consulta, Uco Valley, Mendoza.

AGE: 20 years.

ALTITUDE ASL: 1050 m.

TRAINING SYSTEM: VSP, drip irrigation.

YIELD: 80 - 90 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 100 to 150 hl vats. Spontaneous malolactic fermentation.

GRAPE VARIETY: Malbec

AGING: 20% of the total volume ages in second and third use French and American oak barrels for 10 months, then 6 months in bottle.

TASTING NOTES

Garnet colored with purple hues, it has a very expressive nose, with red fruit notes and vanilla that comes out during the aging process. Fine entrance with velvety tannins on the palate that leads to a very pleasant fruity finish.

H/RENCIA
TRABAJO

Vintage	Publication	Points
2017	James Suckling	92 pts.
2018	Descorchados	90 pts.
2019	Vinómanos <i>Informe Malbec</i>	93 pts.