

## PIUQUENES – MALBEC

**ORIGIN:** La Consulta, San Carlos, Mendoza, (Argentina)

**VARIETIES:** 100% Malbec

**ANALYSIS:**

<i>Alcohol:</i>	13.60 %
<i>pH:</i>	3.67
<i>Total Acidity:</i>	4.92 g/l

**VINEYARD:**

This malbec comes from our own vineyard surrounding winery.  
Altitude: 1050m or 3214 ft. Age of vines: 20 years

**MARKETS:**

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania; Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

**PROCESS:**

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar level. Stemming machine is used to obtain a whole berries to keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days, time we carefully keep the temperature is controlled, doing several pump over and delestages according the daily analysis reports and tasting of wines. We allow half malolactic fermentation of red wines to enhance its characteristics and complexity, but to keep the natural fruits that come to this great varietal. In all the process we look for the great spirit of Malbec

**TASTING NOTES:**

Once in the mouth, this Malbec was thoroughly enjoyable with earthiness carrying hints of shitake mushrooms weaving in and out of the forward fruit laden palate. The finish was soft and not overly tannic.

**FOOD PAIRING:** ideal to serve with soft cheeses, dry fruits as nuts, chocolate mousse, some barbecues, and some fat fishes.

**WINEMAKER:** Lic. Sergio Gimenez.

**BOTTLES PER CASE:** 12 x 750 ml



PLEASE CHECK LISTING FOR CURRENT VINTAGE