

PALO SANTO

MALBEC 2021



APPELLATION: 100 % Estate own vineyard. Uco valley, Mendoza, Argentina.

VINEYARD'S TYPE: Over 10/13 years old since planted. Trellis with dripping irrigation system.

SOIL:

Finca Algarrobos: Located in the boarder of Gualtallary wine region, within Uco valley. Alluvial, a lot of rolling stones rocks underneath, mostly covered by caldarium. Finca El Mirador: located in Chacayes wine region within Uco valley. The elevation is over 1.200 meters over sea level, very poor soil, alluvial with a mix between sand and stones.

GROWING SEASON: Dry spring season and a cool and wet summer starts made the wines fresh due to a high natural acidity and nicely concentrated.

HARVEST, VINICATION AND AGING: All harvest by machine. Grapes are chilled once they get into the winery before they go into a pre fermentation maceration process for 2 days. Fermentation process takes place and then a third of the wines is separate and goes into French oak while the remaining volume stays in stainless steel tanks. The final blend is made before bottling. Bottles are stored under temperature control warehouse before they are labeled and release to the market.

BLEND: 100 % Malbec

WINEMAKER: Leonardo Pisano

TASTING NOTES: Bright violet color with flowering aromas mixed with red fruits. Slightly species notes coming from oak aging process. On the mouth it`s balanced, with a gently first taste and persistent finish.