

URQO

MALBEC DEL MIRADOR



VARIETAL COMPOSITION: Malbec 100%

APPELLATION: Los Chacayes - Valle de Uco.

VINEYARDS: 10 years old high trellis with drip irrigation.

SOIL: Finca *El Mirador* is located in Los Chacayes, one of the best wine regions of Uco Valley. Average elevation is 1.200 meters over sea level. Soil is very poor with an underlayment of sand and calcarium alluvial stones.

GROWING SEASON: Spring was dry with a quite fresh hummed summer. Great health and ripeness on the fruit provide well balance and freshness on the wine.

PRODUCTION AND AGING: Classic fermentation and maceration for 10 days. Natural malolatic fermentation was completed. Aged for 7 months on 500 Lts light toasted French barrels before the bottling. Unfined, unfiltered.

TASTING NOTES: Violet deep color. Red fruits aromas are combined with some vanilla and spices due to oak ageing process. In the mouth is gently, with soft rounded tannins, velvety and long finish.