

# URQO

## MALBEC 2022

### Valle de Uco - Los Chacayes

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**VINEYARDS:** High trellis training system with drip irrigation. The vineyards average 10 years of age.

**SOIL:** Finca El Mirador - Los Chacayes: Located at 1,200 meters over sea level. Alluvial soils with low fertility and good drainage, featuring sandy and stony textures with calcareous deposits.

**VINTAGE:** The 2022 vintage was cool, with significant diurnal temperature ranges compared to previous years. These conditions resulted in slow and balanced vine growth and optimal grape ripening. Harvest took place at ideal enological maturity, producing wines with great freshness, expressive aromas, and well-balanced structure.

**WINEMAKING & AGING:** The grapes were received at the winery and cooled for an extended pre-fermentative maceration. Alcoholic fermentation then took place in stainless steel tanks. After fermentation, 40% of the wine was aged for 12 months in 500-liter French oak barrels, while the remaining portion was kept in stainless steel tanks until final blending. After bottling, the wine rested for a minimum of 6 months in temperature- and humidity-controlled storage before release.

**TASTING NOTES:** Intense and fresh, with a deep violet-red color. Aromas of red fruits such as cherry and strawberry are complemented by floral notes. On the palate, the wine shows soft tannins and a smooth, approachable entry.

#### ANALYTICAL DATA

Alcohol: 14,5% v/v

Residual sugar: 2,5 g/l

Acidity: 5,5 g/l

PH: 3,7