

PALO SANTO

MALBEC 2023 - Valle de Uco



ANALYTICAL DATA

Alcohol: 14,5% v/v

Residual sugar: 3,5 g/l

Acidity: 5,5 g/l

PH: 3,7

VINEYARDS: High trellis training system with evenly spaced vertical shoot positioning and drip irrigation. The vineyards average 6 years of age.

SOILS:

Finca El Mirador (Los Chacayes): 1,200 meters above sea level. Alluvial soils with low fertility and good drainage, with sandy and stony profiles and calcareous deposits.

Finca Algarrobos: Alluvial soils with a high proportion of rounded stones coated with calcareous deposits, at 1,100 meters above sea level.

Finca Los Durmientes: Located at 1,030 meters above sea level, with deep sandy loam soils.

VINTAGE: The 2023 growing season was warm and dry, with early frosts and marked diurnal temperature ranges, leading to irregular vegetative development. An early and challenging harvest required precise timing to maintain freshness and balance.

WINEMAKING & AGING: The grapes were cooled upon arrival at the winery for pre-fermentative maceration. After approximately 72 hours, alcoholic fermentation began. Once completed, 30% of the wine was aged in French oak, while the remainder was kept in stainless steel tanks until final blending. The wine rested in bottle for 3 months under controlled temperature and humidity before release.

TASTING NOTES: Violet in color, with dominant aromas of red and black fruits and a subtle spicy note from oak aging. The palate is smooth, slightly sweet on entry, with balanced acidity and a persistent finish.