

# PALO SANTO

## MALBEC 2024 - Valle de Uco



### ANALYTICAL DATA

Alcohol: 13,5% v/v

Residual sugar: 2,0 g/l

Acidity: 5,7 g/l

PH: 3,6

**VINEYARDS:** High trellis training system with evenly spaced vertical shoot positioning and drip irrigation.

### SOILS:

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

Finca Algarrobos: Alluvial soils with abundant rounded stones coated with calcareous deposits, at 1,100 meters over sea level.

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

**VINTAGE:** Winter snowfall ensured good water availability. The season was generally warm, with a cool spring and occasional Zonda winds and light frosts, resulting in long and even ripening. These conditions favored a balanced cycle and helped preserve natural acidity.

**WINEMAKING & AGING:** The grapes were cooled upon arrival for pre-fermentative maceration. Alcoholic fermentation began after approximately 72 hours. After fermentation, 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 conditions before release.

**TASTING NOTES:** Aromas of fresh red and black fruits, such as plums and blueberries. On the palate, the wine is agile and balanced, with flavors of fruit and black tea, soft tannins, and medium concentration.