

ORGANIC PALO SANTO MALBEC



VINEYARD: High trellis with drip irrigation, averaging 12 years of age since planting.

SOIL: Finca Los Durmientes: Located in the Uco Valley, at an average altitude of 1,030 meters above sea level. The soil is deep sandy loam.

VINTAGE CHARACTERISTICS: The 2024 vintage was temperate, with warm temperatures but no heat waves as in previous years. A humid winter helped prevent late frosts and allowed for good water accumulation. These factors contributed to a slow but steady ripening of the grapes, ensuring very good quality and allowing us to properly choose the optimal harvest time for each varietal.

PRODUCTION AND AGING: The grapes are brought into the winery and cooled for a cold maceration process lasting 3 to 5 days. After this, alcoholic fermentation takes place over 10 days. This wine was made with reduced amounts of sulfur dioxide and with all the care required by organic production standards. It is a low-intervention wine; during ageing, it was kept in stainless steel tanks on its fine lees to enhance its flavor profile and sweetness. After 10 months, it was bottled.

TASTING NOTES: A violet-colored wine with aromas of cherries, plums, and a slight menthol note typical of the estate where it originates. On the palate, it is smooth and round, with good acidity and pronounced fruity notes.