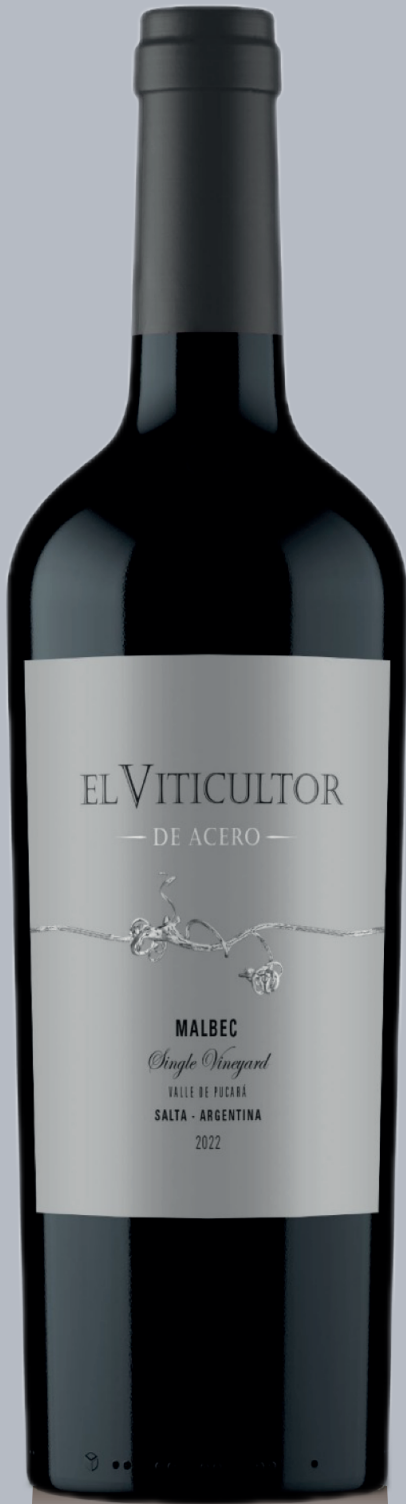


EL VITICULTOR

— DE ACERO —

MALBEC 2022



*Un oaked Malbec wine, wild manifest.
True representation of his lanscape,
and his singular vineyard in the high Valley of Pucará.*

Varieties	100% Malbec
Harvest	2022
Procedence	Calchaquí Valley - Salta, Argentina
Vineyards	Single vineyard from Pucará Valley. VSP trained vines over granitic and quartz soils. Sustainable management.
Altitude	8040 f.a.s.l.

Fermentation process

Fermentation took place in stainless steel tanks for 8 days at 80°F with native yeasts from the grapes.

2 pump overs per day during the first 5 days of fermentation, then reduced at 1 per day.

Post fermentative maceration during 1 day, to get a full bodied Malbec.

Ageing

Malo - Lactic fermentation in stainless steel tank. Then trasvased to another tank were repose for 10 months

Tasting notes

Bright red color whit violet borders.

Intense nose of fresh vibrant fruits such as dark plums, with hints of spices as rose pepper and thyme.

In mouth is fresh and full bodied, with pressent tannins. Long and persistent ending.

Production	1200 bottles of 750 cc.
Alcohol	14,6%
Sugar	Less than 2 grams per liter