

MALACARA

WINES OF THE MOUNTAINS

OAK CASK

This diverse collection of wines are aged in oak to add sophistication and character. Our goal was to experiment and create wine with a bold, youthful spirit that are enjoyable and easy to drink...

RED BLEND

MENDOZA WINES

The character of Mendoza wines is forged in high altitude desert vineyards irrigated by mineral-rich snowmelt from glaciers and snowfields. High altitude means cool temperatures and clear air, and clear air means more sunlight for building flavor in the grapes, helping to make Mendoza the source of Argentina's well-earned reputation for top quality, unique wines.

WINEMAKING NOTES

The grapes were handpicked, destemmed and crushed. The must was chilled and cold-soaked for 3 days prior to fermentation for additional extraction of color, tannins and flavor.

The grapes fermented for six to eight days in concrete tanks at a maximum temperature of 29 degrees Celsius (85°F) and maintained skin contact for a total of three and a half weeks for complete flavor and color extraction. Malolactic fermentation was completed and the wine was aged in a combination of medium to medium+ toasted French and American oak for six to nine months before the final blend was assembled.

VARIETAL CONTENT

Red Blend

REGION

Mendoza, Argentina

Alcohol Level 14% | Titratable Acidity 6 G/l | Ph 3,33

JAMES SUCKLING

90pts | Harvest 2017

92pts | Harvest 2016

TIM ATKIN

90pts | Harvest 2016

ANDREAS LARSON

90pts | Harvest 2016

IWSC

Bronce | Harvest 2015

Suggested Retail Price: USD 15

