

MALACARA

WINES OF THE MOUNTAINS

YOUNG AND MODERN WINES

Exponents of the new world, distinguished by the flavors and aromas of fresh fruit and good drinking.

Malbec

ABOUT THE WINE

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 hand-harvested, destemmed and crushed. The must was chilled and cold-soaked for 72 hours prior to fermentation for additional extraction of color, tannins and flavor. Fermentation took place in upright, conical tanks at 29° celsius (85°F) for six to eight days. The wine underwent full malolactic fermentation. It was bottled-aged for 6 months before being released into market.

VARIETAL CONTENT
100% Malbec

REGION
Mendoza, Argentina

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

JAMES SUCKLING

90pts | Harvest 2018

91pts | Harvest 2017

ANDREAS LARSON

90pts | Harvest 2016

IWSC

Bronze | Harvest 2016

WSWA

Silver | Harvest 2016

Suggested Retail Price: USD 12

