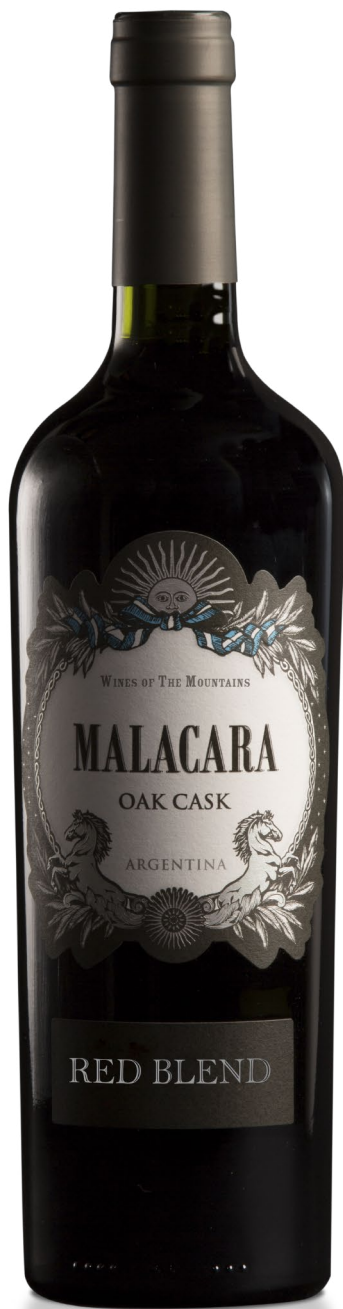




MALACARA

WINES OF THE MOUNTAINS



OAK CASK

RED BLEND

REGION Uco Valley

ALTITUDE 900-1100masl (2950-3600 feet)

HARVEST Hand picking, March-April.

VINIFICATION Alcoholic fermentation for approximately 10 days in stainless steel tanks at a maximum temperature of 27°C. Malolactic fermentation. The wine is aged in second use French oak barrels with a medium toast for six to nine months before the final blend is assembled.

COLOR Intense red color.

NOSE fruity, notes of violets and rich plum marmalade laced with delicate chocolate and vanilla flavors and hints of hazelnuts.

MOUTH A soft, sweet entry leads to a well-structured and long, persistent wine.

SERVING SUGGESTIONS Roast turkey, beef tenderloin and pasta with red sauce.