



GRAND CRU — MALBEC

This Malbec exhibits great complexity and elegance, with an intense red color and violet reflections. On the nose, it reveals a sophisticated aromatic profile with notes of red and black fruits such as plum, blueberry, and currant, complemented by subtle hints of vanilla, chocolate, and spices. On the palate, it presents a balanced structure with smooth tannins and a medium-to-full body, where the fruit melds with flavors of licorice, coffee, and spices. The finish is long and persistent, with a touch of bitterness that balances the fruit's sweetness. This Malbec is ideal for pairing with red meats and strong cheeses, offering a high-quality experience that will evolve gracefully over the coming years.

VINTAGE HIGHLIGHTS

Higher and well-distributed rainfall throughout the season were welcomed in 20/21 season after previous years of droughts, yet a hail storm hit hard on our Finca, and our production in volume was reduced significantly. An intensely hot summer was followed by temperatures cooling off slightly just before harvest, allowing the grapes to reach beneficial sugar levels, generous flavour concentration, and a beautifully textured structure. Rains were more intense than average but very well distributed throughout the seasons, providing sufficient water for the vines while keeping moderate yields and excellent health.

Grand Cru, our flagship wine, is a range of our best plots. Its elegant style reflects our pursuit of excellence.

CURRENT VINTAGE:
2021

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca ambrosia 4
Monks land

YIELD:
5000kg/ha
3.2 tons/acre

SOIL:
Hard caliche and gravas

FERMENTATION
VESSEL:
Spontaneous
fermentation with
indigenous yeasts

AGEING:
18 to 24 months in 500-
liter French oak barrels.

OI: 14.7%
PH 3.55
TA: 5.90
RS: 2.56

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