COLECCION V – MALBEC CUARTEL 17 Colección is a limited edition of the best

barrels selected every year because they represent our innovative approach to winemaking and our constant search for the most unique expression of our Terroir.

VINTAGE HIGHLIGHTS

Despite Covid challenges and a climate of extreme drought, 2020 vintage led to outstanding quality grapes. As a result of the accumulated extremely dry conditions, rainfall decreased by 20% compared to the previous season, and river flows were 50% lower than average. The 2020 summer was warm and cooled off by the end of February, leading to a very early harvest. Beautifully concentrated wines with expressive aromatics and high vibrant acidity followed, predicting maybe one of the best vintages in recent history.

Finca Ambrosía

dección

cm arena carbonata r de carbonatos. crmentación en piletas d varda 12 meses en barricas roble francés de 500 litro. Valle de Uco

CURRENT VINTAGE: 2020

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

BLOCK: Finca Ambrosia 17

YIELD: 8.000 kg/ha 3.2 ton/acre

SOIL: Highly calcareous. Carbonate sand & sandy loam with high carbonate content.

FERMENTATION VESSEL: Concrete vats

AGEING: 12 months in French oak barrels

OI: 15% PH: 3,5 TA: 5,81 RS: 3,46

Visit our website: FINCAAMBROSIA.COM