



HEY MALBEC! 2024

Malbec is argentinian's most emblematic grape and we attempt Hey Malbec! to be its truly great interpretation

VINEYARDS AND SOILS

Grapes coming from Uco Valley 50% of calcareous soils, 50% coming from Luján de Cuyo on loamy clay soils. These vineyards are located between 950 and 1.400 masl.

In our vineyards we don't use any herbicide or systemic products, managing them in an agroecological way.

VARIETY

Malbec 100%

HARVEST TIME

First week of March until first week of April

AVERAGE YIELD 7.000 kg/ha.

ALCOHOL 13.5% vol.

pH/ACIDITY 3.6/6.2

RESIDUAL SUGAR 2.0

HARVEST

Hand harvest in small 20kg cases, in order to keep the integrity of each cluster.

SELECTION

A meticulous handmade selection is performed prior vinification.

WINEMAKING PROCESS

We vinify a 20% with whole cluster and the rest is destemmed. The grapes head up in a natural way by gravity to small concrete vats, where the fermentation takes place with indigenous yeast at temperatures between 24° and 26°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

AGING

Aging continues in small concrete vats until the next harvest.

AGING POTENTIAL 7 years

TASTING

Red fruits are combined with floral aromas and black pepper. It has soft and ripe tannins that give us a sweet and gentle finish