



## REPÚBLICA DEL MALBEC 2023

Malbec arrived in Mendoza longer than one hundred years ago from the immigrants' hands who taught us how to grow it and make it. Today we join our best terroirs at the foot of Los Andes Mountains to represent our República del Malbec with this wine.

### VINEYARDS AND SOILS

A blend that brings together 25% of ungrafted Malbec coming from old vineyards planted on loam clay soils and rocky subsoils from the IG of Las Compuertas, 25% of the IG Gualtallary on calcareous soils, 25% of the IG Los Chacayes on sandy soils supported by calcareous gravel and 25% of the IG San Pablo on sandy-loam soil.

### VARIETY

Malbec 100%

### HARVEST TIME

Second week of March

AVERAGE YIELD 5.000 kg/ha

ALCOHOL 14,0% vol

PH/ACIDITY 3.6/5.9

RESIDUAL SUGAR 1.8

### HARVEST

Hand harvested in small 20kg cases in order to keep the integrity of each cluster

### SELECTION

A meticulous selection is carried out by hand prior to the winemaking process

### WINEMAKING PROCESS

The clusters are destemmed. The grapes head up in a natural way by gravity in small concrete vats, where the fermentation takes place with indigenous yeasts at temperatures between 26° and 28°C. Then we make a very gentle work to sink the hat and achieve a slow extraction

### AGING

The aging continues for 50% in used french oak barrels and 50% in oak foudres for 16 months

AGING POTENTIAL 30 years

### TASTING

This Malbec presents an intense bouquet, full of black fruits, licorice and spices. In the palate this wine shows a remarkable balance with very elegant, soft and silky tannins