



HEY MALBEC! 2025

Malbec is Argentina's flagship variety, and Hey Malbec! is conceived as our fresh and approachable interpretation of this iconic grape.

VINEYARDS AND SOILS

Grapes coming from The Uco Valley 50%, where calcareous soils prevail, and 50% from Luján de Cuyo, characterized by loam-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 agro-ecological way.

VARIETY

Malbec 100%

HARVEST TIME

From the first week of March through the first week of April.

AVERAGE YIELD 7,000 kg/ha

ALCOHOL 13.0% vol.

pH/ACIDITY 3.6 / 6.2 g/l

RESIDUAL SUGAR 2.2 g/l

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. A very gentle cap management is applied to achieve slow and delicate extraction.

AGING

Aging continues in small concrete vats until the following harvest.

AGING POTENTIAL 7 years

TASTING

Fresh and friendly expression. Red fruit aromas combine with floral notes and hints of black pepper. Soft, ripe tannins contribute to a balanced and smooth finish.