



HEY MALBEC!

Malbec is the Argentinian most emblematic grape and we attempt Hey Malbec! to be its truly great interpretation.

VINEYARDS AND SOILS

50% of the grapes comes from the Uco Valley, on a majority of calcareous soils and 50% comes from Luján de Cuyo on loam clay soils. These vineyards are located between 950 and 1.400 masl.

In our vineyards, we do not use any herbicide or systemic products, managing them in an agro-ecological way.

VARIETY

Malbec 100%

HARVEST TIME

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

AVERAGE YIELD 7.000 kg/ha.

ALCOHOL 14.0% v/v

PH/ACIDITY 3.6/5.9

RESIDUAL SUGAR 2.5

HARVEST

Hand harvested in small 20 kg 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 yeasts at temperatures between 24° and 26°C. Then we make a very gentle work to sink the hat and achieve a slow extraction.

AGING

The aging continues in small concrete vats until next harvest.

AGING POTENTIAL 5 years.

TASTING Red fruits combine with floral aromas and black pepper. The wine shows soft and ripe tannins that leads us to a sweet and opulent finish.