



CASA — MALBEC



Our Casa range— unoaked from our organic vineyard in Gualtallary—offers outstanding freshness and drinking at its price point.

The Casa Malbec is a youthful and pure fruited wine making up for a delicious, youthful, and approachable unoaked Malbec, at great value for money. On the nose, it shows notes of sweet raspberry marmalade, very ripe cherries, and blueberries. On the palate, the wine is bright and fruit-forward, with great density and defined Malbec typicity. The moderate tannins are ripe and velvety, adding to the wine’s overall appeal.

VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very d late led to excellent health and quality of the grapes. It is a year defined by low average ds of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpnes, vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:
2023

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

BLOCK:
Finca Ambrosia
15,16

YIELD:
10.000 Kg/ha
4 ton/acre

PRODUCTION:
10.000 bottles

SOIL:
Limestone over
quaternary gravels and
sandy, from wind erosion

FERMENTATION
VESSEL:
Concrete vats

AGEING:
Concrete vats

OI: 14%
PH 3.52
TA: 5.8
RS: 2.37

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