



VIÑA ÚNICA — MALBEC

FINCA AMBROSIA

Viña Única was the first wine we ever produced and remains close to our hearts. We strive to reflect our exceptional terroir and our winemaker's creativity each year.

This wine boasts a complex flavour profile with notes of black fruit, dark plum, vanilla, cedar, and spices. The palate shows pure, ripe red cherries notes, complemented by bright, fresh acidity and a long, floral finish. The wine has a chalky texture that is well balanced with a medium palate weight.

VINTAGE HIGHLIGHTS

2022 was a long and dry growing season of outstanding quality. Veering on the cooler side of average temperatures, yields were still plentiful, and grapes achieved ideal ripeness throughout a very long cycle. Rainfall was limited, but abundant glacial water and sporadic showers were timed perfectly to help the vine's balance. After cooler autumn and ideal growing conditions in February and March, we were able to produce wines with remarkable quality.

CURRENT VINTAGE:
2022

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

BLOCK:
Finca Ambrosia 10, 17, 18
Los monjes 1, 2, 13, 14, 17

YIELD:
8.000 kg/ha
3.2 ton/acre

PRODUCTION:
45.000 bottles

SOIL:
Pure limestone over
quaternary gravels and
sand

FERMENTATION
VESSEL:
Stainles steel tanks

AGEING:
12 months in used
french oak barrels

OI: 14.1
PH 3.6
TA: 5.96
RS: 2.7

Visit our website: [FINCAAMBROSIA.COM](https://fincaambrosia.com)