



KUNGFU MALBEC 2025

Kung Fu was born from the need to make wines with minimal intervention, that express our Gualtallary terroir to the fullest.

VINEYARDS AND SOILS

Grapes coming from height vineyards in Gualtallary, Uco Valley, Mendoza, located at 1.400 masl, where calcareous soils predominate. In our vineyards, we don't use herbicides or systemic products, carrying out agroecological management of them.

VARIETY

Malbec 100%

HARVEST

First week of March

AVERAGE YIELD 6.000 kg/hect

ALCOHOL : 13.5% vol.

pH/ACIDITY: 3.5/6.2

RESIDUAL SUGAR: 1.8

HARVEST

Hand harvested 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 with 50% whole bunches and 50% destemmed bunches. The grapes arrive naturally by gravity into small concrete eggs without any addition, where fermentation takes place with native yeasts at temperatures between 24° and 26°C. We perform an infusion where extraction is minimal.

AGING

Aging continues in concrete eggs for 8 months.

NATURAL WINE

Minimal intervention wine

AGING POTENTIAL 5 years