

2012 PASIONADO MALBEC

Gualtallary, Uco Valley, Mendoza



COMPOSITION

Malbec 100%

VINEYARDS

From our vineyard in Gualtallary, Tupungato, Uco Valley located at 1300 mt. above sea level. Selected plots of very low production, with alluvial, sandy, rocky and predominantly permeable limestone soils. Sourced from the most outstanding blocks of our Terroir. Harvest point is determined based on chemical analysis and a sensory test of berries. Use of tools of "Precision Viticulture" such as NDVI and Soil Mapping conductivity..

WINEMAKING

Grapes are hand-harvested at dawn, in the month of April, at the peak of polyphenol ripening. Grapes hand-selected. Pre-fermentation maceration with dry ice. Racking and post-fermentation Maceration for 10 days. This wine was aged in new French oak barrels for 18 months. At least 12 months in bottle before release.

TASTING NOTES

Deep color with aromas of violets and desert wildflowers. Complex aromas of ripe red fruits, and sweet oral notes with violets notes standing out, as it is typical of malbecs. Well-structured, full bodied wine with round and soft tannins. Long and pleasant finish. A wonderful expression of our Malbec from the up and coming, high-altitude region of Gualtallary. Decant and serve at 16°C (60°F). Suitable for long term aging.

PRODUCER PROFILE

Estate owned by: Barale Family
 Winemaker: Manuel Gonzalez
 Estate founded: 2003
 Region: Mendoza, Argentina

Technical data

Alcohol 15,4% | Total acidity 5,74g/l | Residual sugar 2,81g/l | pH 3.7