

## BLACK MALBEC



- Variety:** Malbec 100%.
- Vintage:** 2016 | Limited Edition.
- Vineyards:** Selected Vineyards in the Uco Valley, Mendoza.
- Process:** Hand harvesting – Bunch selection  
Destemming – Berry selection –  
Fermentation with wild yeasts and  
maceration in small concrete vats  
during a minimum of 15 days at  
25° c – 27° c – Pneumatic pressing  
Natural malolactic fermentation –  
Ageing sur lies in concrete vats  
during 8 months – Stabilization –  
Filtration – Bottling.
- Tasting Notes:** The Deep, rich black color invites you to discover the mystery of this wine, wich displays intense aromas of black cherries, black plums and blackberries with a subtle spicy touch.
- Food Pairing:** The ideal wine for well -seasoned stews, spicy meats, hard and semi-hard cheeses (Edam, Gruyere Cheddar)
- Drinking Temperature:** 16°C – 18° C.