



## CASA DE UCO MALBEC 2014

*Casa de Uco Vineyard Selection is inspired by the Uco Valley's exceptional natural resources, where we honor the birthplace of Argentina's most acclaimed wines. A complex wine, born in the foothills of the Andes Mountains, in millenary soils, ideal for growing high quality grapes. Blend of rocky soils that define what we consider to be the most authentic expression of our terroir.*

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VARIETY: 100% Malbec.

VINTAGE: 2014.

REGION: Los Chacayes, Tunuyán, Valle de Uco - Mendoza.

ALTITUDE: 1,280 m.a.s.l.

SOIL: Sandy loam soil with calcareous stones.

YIELD: 8,000 kgs/ha.

HARVEST: April 21st - Hand harvested in 18 Kg. crates.

ELABORATION: Fermented in concrete vats.

AGING: 50% in second & third-use French-oak barrels during 12 months.

PRODUCTION: 13,000 bottles.

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ALCOHOL: 14 % vol.

TOTAL ACIDITY: 5.36 g/l.

PH: 3.67.

RESIDUAL SUGAR: Less than 2g/lt.

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**Tim  
Atkin**

94 pts.

**JAMESSUCKLING.COM**

91 pts.

*"A brilliant second release from a fledgling Uco Valley operation, this varietal, cooler climate Malbec is sappy and refreshing, with taut, refreshing acidity, notes of wild herbs and fresh earth, some pepper and clove and core of succulent black fruits underpinned by minerality. 2017-25."*