



## **CASA DE UCO VINEYARD SELECTION - MALBEC 2018**

*Casa de Uco Vineyard Selection is a wine managed in our vineyards located in G.I. Los Chacayes, Tunuyán, where irrigation is with pressurized well water. Guyot trellis driving system. The selection of grapes responds to the sectors with the rockiest soils.*

**VARIETY:** 100% Malbec.

**VINTAGE:** 2018.

**REGION:** G.I. Los Chacayes, Valle de Uco, Mendoza, Argentina.

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

**SOIL:** Sandy loam with rocks with calcareous deposits.

**HARVEST:** End of March - Manual, in 18kg boxes.

**FERMENTATION:** Destemmed grape. Cold Maceration for 7 days. Fermentation in concrete pools. Light pump-overs and punchdowns.

**AGING:** 50% is aged in concrete pools or eggs, 25% in 2.500 liter Italian barrels for 12 months and 25% in 500 liter barrels for 6 months

**BOTTLING:** February 2021

**PRODUCTION:** 6,000 bottles.

**WINEMAKER:** Gustavo Bauzá.

**WINE CONSULTANT:** Alberto Antonini (Toscana, Italia)

**|| ALCOHOL:** 14 % vol.

**|| TOTAL ACIDITY:** 6 g/l.

**|| PH:** 3.7.

**|| RESIDUAL SUGAR::** 2 g/l.

### **|| TASTING NOTE:**

*Sight, intense bright red color with violet flashes.*

*Nose, aromas with an important presence of fruit, where fresh plum stands out, black fruits with floral notes and complexity provided by the wood.*

*Mouth, wine with a fresh entry due to its acidity, round and with a long and sweet finish.*