



## FLORA Y FAUNA - MALBEC 2018

*Wine made under a rigorous selection of our G.I. Los Chacayes vineyards with the aim of finding the places with the best vegetative expression and balanced relationship in the plants. An intense monitoring is carried out with regard to the development, load and disposition of the clusters with the purpose of achieving homogeneity in maturity.*

**VARIETY:** 100% Malbec.

**VINTAGE:** 2018

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

**ALTITUDE:** 1,300 m.a.s.l.

**SOIL:** Loamy, sandy and very rocky.

**HARVEST:** April - Manual, in 18kg boxes.

**FERMENTATION:** Double selection of clusters and grains.

*Fermentation in concrete tanks with selected indigenous yeasts.*

**AGING:** 2,500-liter oak barrels, 500-liter barrels and 225-liter barrels.

**BOTTLING:** February 2020.

**WINEMAKER:** Gustavo Bauzá.

**WINEMAKING CONSULTANT:** Alberto Antonini (Tuscany, Italy).

**ALCOHOL:** 14.5 % vol.

**TOTAL ACIDITY:** 5.7 g/l.

**PH:** 3.8.

**RESIDUAL SUGAR:** 2.9 g/l.

### TASTING NOTES:

*Sight, intense and bright violet red.*

*Nose, clean aromas with hints of plums, red fruits and vanilla.*

*Mouth, intense and round with silky tannins and balanced acidity, without edges and a long finish.*