

## UKO SELECT VINEYARD RESERVA MALBEC 2017



**Grape variety:** 100% Malbec

**Region of Origin:** Gualtallary, Uco Valley, Mendoza.

**Vineyard details:** Sandy loam with a stony undersoil

**Climate:** Dry and continental with great sun exposure allowing perfect ripening.

**Vine cultivation:** vertical shoot position trellising.

**Harvest details:** by hand in cases, picked first week of April, yield: 9Ton/Ha

**Vinification:** grapes were destemmed and crushed. Maceration before fermentation. 15 days of fermentation in stainless steel tanks at 25-29°C. Natural malolactic fermentation. Ageing process: in 2<sup>nd</sup> and 3<sup>rd</sup> use French oak barrels for 12 months. Bottling ageing for 3 months.

**Pre-bottling operations:** Plate filtration.

**Colour:** deep red with violet hues

**Aromas:** powerful, mix of typical red fruits like plum and cherry with vanilla hints from the oak

**Palate:** good-body with sweet tannins

**Alcohol content:** 13.50 %Vol (20° C)

**Total acidity:** 5.15 g/l tartaric acid

**Residual Sugar:** 3.64 g/l

**Serving Temperature:** 16-18°C

**Enjoy it with roasted meat like lamb and spicy sauces dishes**

**Cellar up to 5 years**

