

UKO ESTATE MALBEC 2017



Grape variety: 100% Malbec

Region of Origin: Pareditas, Uco Valley, Mendoza.

Vineyard details: alluvial soil and drip irrigation.

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

Vine cultivation: vertical shoot position trellising.

Harvest details: picked by hand last week of March, yield: 13 Ton/Ha.

Vinification: grapes were destemmed and crushed. Maceration before fermentation. 10 days of fermentation in stainless steel tanks at 25-29°C. Natural malolactic fermentation. Ageing process: 6 months in stainless steel tanks.

Pre-bottling operations: Filtration with diatoms and membranes.

Colour: deepish red with violet hues

Aromas: a fine mix of red fruit and fresh herbs

Palate: well-balanced with firm tannins

Alcohol content: 13,40 %Vol

Total Acidity: 5.5 g/l tartaric acid

Residual Sugar: 3.52 g/l

Serving Temperature: 16-18°C

Enjoy it with stew or spicy red meats

Cellar up to 2 years

