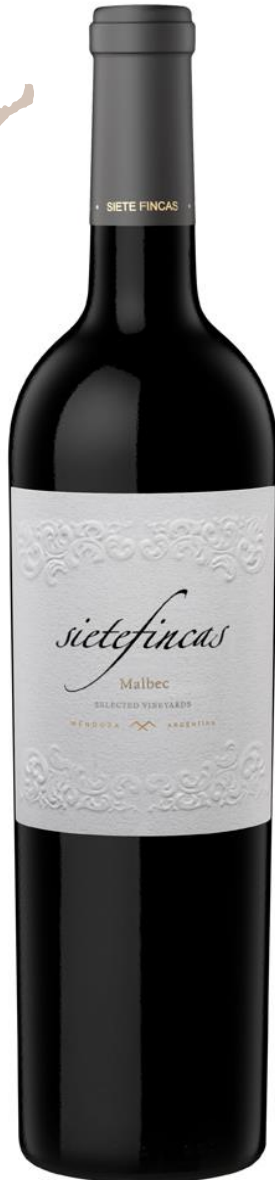
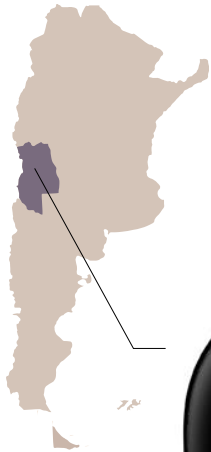


SIETE FINCAS

MALBEC 2020



VARIETY Red 100% Malbec 🍷 HARVEST 2020

VINEYARDS Valle de Uco, Tupungato, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT Spring and summer were the warmest in recent years. The harvest was carried out days before the usual ones and grapes of excellent quality and health were obtained. There was a general reduction in yields that are reflected in an extraordinary concentration, texture and balanced acidity.

HARVEST DATE 03/10/2020

VINEYARDS AGE (average) 22 years

DRIVING SYSTEM Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 80–110 qq/ha

PICKING Hand-picked and carried in bins of 400 kg

VINIFICATION Classic in stainless steel tanks

FERMENTATION 3 days soaking in cool and 21 days at 24°–26° C

AGEING 6 months in French oak

BOTTLE AGEING 6 months

🍷 **WINEMAKER** Sergio Montiel

ALCOHOL 14,2 % v/v

REMAINING SUGAR 2,64 grs/l

PH 3,6

TOTAL ACIDITY 6,0 grs/l

CORK DIAM Cork

STORAGE 3 years

PACKAGING Case 6 or 12 x 750 ml

PRODUCTION 40.000 bottles



TASTING NOTES

SIGHT Intense purplish red.

AROMA This Malbec presents deep aromatic notes of juicy plum, fresh violets and roses, and a hint of cedar.

MOUTH Plush, expressive: raspberry, vanilla, violets. Medium bodied and round in texture, ripe summer berries lead to soft tannins on a persistent finish.



FOOD PAIRINGS

Red meats, raw ham and medium cheeses, grilled meats, pork and grilled chicken.
Quince bread (typical dessert of Argentina).
Temperature service 18° C.