



## **PRECIOSO Malbec 2017**

- **Vineyard location**  
Gualtallary, Mendoza, Argentina.
- **Altitude**  
1,250mts / 4,150ft above sea level.
- **Soil**  
Pure limestone over quaternary gravels.
- **Grape variety**  
100% Malbec.
- **Time of harvest**  
March 21, 2017. At its perfect ripening moment.
- **Harvest**  
Hand harvested in small plastic boxes of 18 kg. Block 2.
- **Average vineyard production**  
5,000kg per ha - 2 tons per acre - 38.5 hl/ha
- **Fermentation**  
Alcoholic in stainless steel tanks. Natural malolactic fermentation in oak barrels.
- **Alcohol**  
15°.
- **TA / VA / PH**  
5.66 / 0.69 / 3.7.
- **Residual sugar**  
-1,8 grs/l.
- **Types of oak and length time in bottle**  
18 months in new medium toasted Mercurey French oak barrels, and 9 months in the bottle before release.
- **Production**  
11,066 bottles.

### **Tasting Notes:**

Ambrosia Precioso is a limited production of 11,066 numbered bottles.

This is our top Malbec. It was made with the best grapes from our extraordinary vineyard located in Gualtallary area, in Tupungato, the heart of the Uco Valley. Its soil has high calcium carbonate content that enhances the mineral character and gives structure to the tannins.

Wine was crafted with native wild yeast, soft maceration management during 25 days, before pneumatic pressing.

It made its malolactic fermentation in new medium toasted Mercurey French oak barrels, and then aged during 18 months.