



## PRECIOSO Malbec 2018

- **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 20, 2018. 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 Mercury French oak barrels, and 12 months in bottle before release.
- **Production**  
10,890 bottles.

### Tasting Notes:

Ambrosia Precioso is a limited production of 10,890 numbered bottles.

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

This wine was crafted with native wild yeast, undergoing a soft maceration management during 25 days, before pneumatic pressing.

The malolactic fermentation process occurred in new medium toasted Mercury French oak barrels, and then aged over a period of 18 months.