



## **VIÑA ÚNICA Malbec 2017**

- **Vineyard location**  
Gualtallary, Mendoza, Argentina.
- **Altitude**  
1,250mts / 4,150ft above sea level.
- **Soil:**  
Pure limestone over quaternary gravels.
- **Grape variety**  
95% Malbec and 5% Cabernet Franc.
- **Time of harvest**  
April 3, 2017. At its perfect ripening moment.
- **Harvest**  
Hand harvested, in small plastic boxes of 18 kg.
- **Average vineyard production**  
8,000kg per ha / 3,2 tons per acre / 61 hl/ha
- **Fermentation**  
Alcoholic in stainless steel tanks. Natural malolactic fermentation in oak barrels.
- **Alcohol**  
14.9º
- **TA / VA / PH**  
5.32 / 0.73 / 3.57
- **Residual sugar**  
-1.8 grs/l.
- **Types of oak and length time in bottle**  
15 months in new and used French oak barrels and at least 12 months in the bottle before release.
- **Production**  
16,612 bottles.

### **Tasting Notes:**

Viña Única Malbec was produced using grapes from our vineyards in the exceptional 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 both new and used French oak barrels, which then aged over a period of 15 months.