

# Casa Ambrosía

2017  
MALBEC

TUPUNGATO  
MENDOZA ARGENTINA



<b>Vineyard location</b>	Gualtallary, Mendoza, Argentina.
<b>Altitude</b>	1250mts / 4150ft above sea level.
<b>Soil</b>	Pure limestone over quaternary gravels
<b>Grape variety</b>	100% Malbec.
<b>Time of harvest</b>	March 15, 2017.
<b>Harvest</b>	Hand harvested, in small plastic boxes of 18 kg.
<b>Average vineyard production</b>	9.000kg por ha - 3,6 tons por acre - 69 hl/ha
<b>Fermentation</b>	Alcoholic in stainless steel tanks.
<b>Alcohol</b>	14.9°.
<b>TA / VA / PH/R.</b>	5,77 / 0,67 / 3,79
<b>Sugar</b>	-1,8 grs/l.
<b>Types of oak and length time in bottle</b>	6 months in used French oak barrels and 6 months in the bottle before release.
<b>Production</b>	16.375 bottles.

## Notes

El Vino de la Casa is proudly presented to guests as the wine that possesses the spirit of the House, its essence. It is a wine that can be enjoyed every day in a relaxed atmosphere, created to share moments around the table with family and friends, to feel the comfort of being at home.

A wine crafted using quality grapes coming from the vineyard that surrounds Ambrosía's House.

You are always welcome to feel the spirit of friendship of Casa Ambrosía.