

Finca Ambrosía

PRECIOSO

MALBEC

2014

Gualtallary - Tupungato
Argentina

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	April 1st, 2014 at its perfect ripening moment.
Harvest	Hand harvested in small plastic boxes of 18 kg.
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	14.8°.
TA / VA / PH	4.75 / 0.72 / 3.8
Residual Sugar	-1,8 grs/l.
Aging	Types of oak and length time in bottle 18 months in new French oak barrels and 9 months in the bottle before release.
Production	7,974 bottles.

Tasting Notes

Ambrosia Precioso is a limited production of 7,974 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 French oak barrels, and then aged during 18 months.

