



## **Finca Ambrosía Colección I Malbec - Cabernet Franc 2019**

- **Vineyard location**  
Gualtallary, Mendoza, Argentina.
- **Altitude**  
1,250mts / 4,150ft above sea level.
- **Soil**  
Pure limestone over quaternary gravels.
- **Grape variety**  
50% Malbec: clone Perdriel, foot SO4.  
50% Cabernet Franc: clone 327, foot Paulsen.
- **Time of harvest**  
March 30<sup>th</sup>, 2019.
- **Harvest**  
Hand harvested, in small plastic boxes of 18 kg.
- **Fermentation**  
Alcoholic in concrete eggs with native yeast.
- **Alcohol**  
15°.
- **TA / VA / PH**  
5.29 / 0.50 / 3.5
- **Residual sugar**  
-1.8 grs/l
- **Type of oak**  
12 months in used French oak barrels of 500 l.
- **Production**  
2,814 bottles.

### **Tasting Notes**

It is the result of co-fermentation between the emblematic Argentinean grape, Malbec, and a traditional French blend grape, Cabernet Franc.

Colección is a line of limited batches in which we try to show the constant research work and development of our Gualtallary terroir. Of classic style, we look for elegant wines with great balance of fruity and spicy notes, and oak, from barrel aging.