



Finca
Ambrosía

**Precioso
Malbec 2013**

- **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 9, 2013. In its perfect ripening moment.
- **Harvest**
Hand harvested, in small plastic boxes of 18 kg.
- **Average vineyard production**
5000 kg per ha / 2 tons per acre.
- **Fermentation**
Alcoholic in stainless steel tanks. Natural malolactic fermentation in oak barrels.
- **Alcohol**
14.9°.
- **TA / VA / PH**
5.69 / 0.60 / 3.6.
- **Residual sugar**
-1,8 grs/l.
- **Types of oak and length time in bottle**
18 months in new French oak and at least 9 months in the bottle before release.
- **Production**
5,633 bottles.

Tasting Notes:

Ambrosia Precioso is a limited production of 5,633 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, from burgundian cooperage, and then aged during 18 months.