



Almarada Malbec 2017

Winemaker: Antonio Mas
Appellation: Tupungato - Uco Valley, Mendoza
Varietal: Malbec
Wood treatment: Oak barrels
Length of barrel maturation: 6 months

Alcohol: 14.1
Total Acidity: 5.46
PH: 3.7
Sugar: 2.48



UPC #:858441006798

VINEYARD: It was planted in the year 2000, with a Cote Rouge Malbec clone, trained in a high vertical shoot positioning system. In the plantation, the rows are spaced 82 inches apart and the plants are spaced 49 inches apart within the rows. Drip irrigation and fertirrigation. Spur-pruned cordon trained vine. NE-SW plantation orientation.

VINIFICATION: Grapes were hand-picked 16 kg-bin. After vinification, wine was aged for 6 months in used oak barrel in order to preserve the freshness of the fruit and purity of the terroir.

SOIL: The soil was formed during the Mesozoic era in the Late Triassic period. Deep soil without gravel or pebbles on the horizon. Fine-textured.

Winemaker Notes: Intense fruity aromas of black plum give rise to a palate full of freshness, velvety tannins and flavors of dried cranberry and chocolate with orange peel. Great balance and complexity.

Score(s): 90 pts James Suckling - Maybe this isn't the most subtle wine in Argentina, but it has a lot going for it. Plenty of orange peel and dried cranberry on the nose of the bold palate. Drink now.

89 pts Tim Atkin