



WhataboutMe?

MALBEC 2018



VINEYARDS

Varietal	90% Malbec rootstock.
Altitude	1,200 metres above sea level.
Terroir	Chacayes, High Uco Valley.
Trellising System	Vertical trellis / VSP.
Age of vines	8 - 10 years old.
Density	2,500 plants per acre.
Yield	5,000 Kg / acre.
Irrigation	Drip irrigation.
Soil	Alluvial, sandy loam, rocky bottom.
Soil Study	Pedro Parra.
Pruning	Double guyot.
Vineyard management	Shoot thinning in spring, post - veraison pruning.
Production	2,0 Kg per plant.
Harvest	By hand, using small boxes (15 Kg) during the last week of April.
Agronomist	Guillermo Cacciaguerra.

WINERY

Reception & Storing	Directly over the sorting table using gravity flow system, no pumps.
Fermentation	Entire berries in small concrete vats.
Yeasts	Indigenous.
Alcoholic Fermentation	12 days at 24°C (75,2°F).
Ferm. Malolactic	100% natural in late May.
Maceration	Three pump overs per day. 12 days skin maceration.
Aging	-----
Cooperage	-----
Maturation	Non-filtered.
Bottle Production	7.150
Potential Aging	Up to 2 / 3 years from now.
Winemaker	Karim Mussi Saffie

ANALYTICAL INFORMATION

Alcohol	14,8% Vol.
Total Acidity	5,5 g/l tartaric acid.
pH	3.7
Residual Sugar	3 g/l.