



UNIVERSO

MALBEC 2019

Our Universo line is a tribute to Patagonia, its vastness reflected by the starry skies that remind us of how small and ephemeral is our existence, filling us with wonder and humility before the cosmos.

The same nature we honour gives us the fruit with which we are able to make unique wines that, in turn, reflect the identity of the Patagonian terroir.

Malma is a word from the original inhabitants of Patagonia that means pride. Pride in our origins and the place that's our home, for our efforts and the fruits of that labour, for being the region's pioneering family.



VINEYARD

Region: San Patricio Del Chañar - Patagonia Argentina

Latitud: 39°S.

Climate: Wide thermal amplitude. Low atmospheric humidity; constant winds and low precipitation.

Spring 2016: Dry cold conditions that resulted in low yields of highly concentrated fruit.

Summer 2017: Mild and dry. Extended autumn without early frosts.

Soil type and composition: Sandy loam aeolian topsoil of 20 cm, with good drainage and fairly large rocks at depth. Soils have very low organic content.

VINIFICATION

Varietal: 100% Malbec

Fermentation: Hand-harvested, destemmed and selected grapes. Traditional maceration and fermentation at 26°-28°C for 28 days.

Ageing: Aged in French oak for 12 months.

TASTING NOTES

Colour: Deep ruby with glints of violet.

Nose: Plum and blackberry combined with violet notes and complexity from oak ageing.

Mouth: Clearly defined and pure black fruit balanced with the wine's full body, freshness and long finish.

ALCOHOL	ACIDITY	SUGAR
13,9% Vol.	5,70 g/l	2,25 g/l