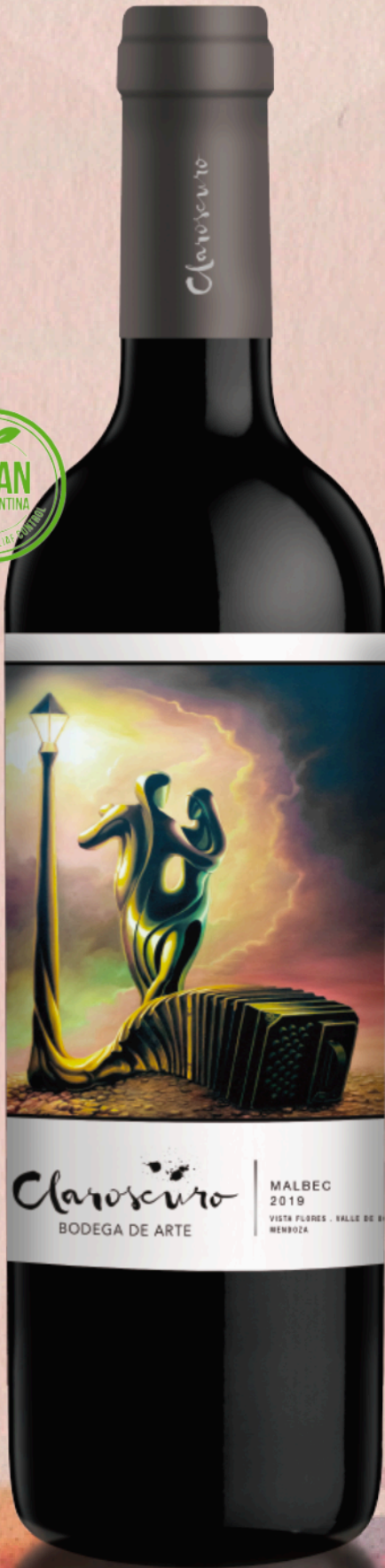


ClaroScuro

BODEGA DE ARTE

MALBEC 2019



Vineyards:

The grapes come from our single vineyard located in Vista Flores, Tunuyán, Uco Valley at 1054 m.a.s.l. (3428 ft). We have a sandy loam soil in the higher levels of the vineyard and stones in the lower parts so we can divide the vineyard into parcels thus generating greater diversity. This allows us to produce a greater variety of wines from the same vineyard. The drip irrigation system in our vineyard sources from the snowmelting of the high peaks.

Winemaking:

The grapes were harvested in 3 different times, from different sectors of the vineyard. Between end of March and beginning April. They were prepared separately by a short cold maceration (48 hs). Fermented at 25-28°C in our conic stainless steel tanks. A percentage of the wines were aged in French and American oak for 9 months. Then the final blend was made by selecting the best assemblage of each of the harvests.

Tasting notes:

Marked blue and violet tones typical of Malbec. Highlight floral aromas (violets) characteristic of Vista Flores enriched by red fruits and other complex aromas brought by aging. It also presents notes of flowers like roses, since it was a year with more cold towards the end of the harvest. In the mouth it possesses the softness and elegance of Malbec, and at the same time a marked concentration, volume and persistence, has a good volume in the mouth with sweet tannins.

This malbec is characterized by its good concentration, moderate acidity and slightly higher alcohols than the average for the region.

Technical data:

Alcohol: 14 %
Total acidity: 4.8 g/L
Ph: 3.8
Sugar: 4.9 g/L