



CASA DE
HERRERO
MALBEC

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2022

Blend

100% Malbec

Region

Vistaflores, Valle de Uco - 1054 m elevation.
Calcareous Silty Loam. VSP. Traditional cultivation.

Vineyard Age

11 year old vines (avg).

Density

5500 pl/ha.

Hand harvested in the second half of March. Use of 10% whole cluster. They were fermented at medium temperature, in small stainless steel tanks and concrete, taking a total maceration time of 20 days. 50% went to French oak barrels and the rest was stored in small stainless steel tanks. Ageing in 225-300-500L french oak barrels from 1st to 3rd use, for 9-12 months.

TASTING NOTES

Fresh, fruity Malbec, purplish red in color with violet reflections. Aroma of red fruits similar to raspberry, spicy with notes such as vanilla and caramel, provided by the barrel. On the palate, silky tannins and medium body, with marked acidity, round. Ideal to accompany red meat, pasta and cheese board.

Alcohol

13,40%.

