



CUCHILLO DE PALO
MALBEC

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2022

Blend

95% Malbec, 3% Cabernet Franc, 2% Petit Verdot.

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 30% whole cluster. Made by maceration at low temperatures and fermented at high temperatures in small concrete & stainless steel tanks. Ageing in 225-300-500L french oak barrels from 2nd to 4th use, for 12-14 months.

TASTING NOTES

To the eye, intense red with purple reflections, medium-high body. Fruity on the nose, with notes of red and black fruits denoting raspberries and blueberries. Spicy, with toasted and smoky notes provided by the subtle French oak from its aging.

Alcohol

13,40%.