



OJO DE BUEN CUBERO  
MALBEC

## MALBEC

2022

### *Blend*

90% Malbec, 6% Cabernet Franc, 4% 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. They were fermented at medium temperature, in small stainless steel tanks and concrete, taking a total maceration time of 2 weeks. 40% 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 7-9 months.

## TASTING NOTES

Fresh, fruity and young wine. Red in color with purple reflections, typical of Valle de Uco Malbec. On the nose it is fruity, notes of fresh red fruit in jam and floral aromas are perceived. On the palate it is honest, repeats the red fruit, medium body with silky tannins and fresh acidity. Ideal to accompany pasta with red sauces, spices. Frank, light and versatile.

### *Alcohol*

13,40%.