



WINERY & VINEYARDS

MISTER UKO MALBEC



GRAPE VARIETY: 100% Malbec.

REGION: Paraje Altamira, San Carlos, Mendoza.

ALTITUDE: 1070 m above sea level.

SOIL: sandy with river stones on the surface.

High presence of limestone in rock.

WEATHER: average of 180 mm rainfall, 310 days sun/year.

TRAINING SYSTEM: high cordon trellis.

IRRIGATION: drip irrigation.

HARVEST DATE: 2nd fortnight of April.

YIELD: average of 60 quintal/ha.

VINIFICATION: fermented at a maximum temperature of 28°C (82°F) with selected yeasts. In contact with the skins for 35 days. Preserved on lees with battonages. Aging 14 months in French oak barrells (10% new, 90% second-use).

TASTING NOTE: a wine of an intense ruby red color. It displays aromas of blueberries and blackberries and notes of flowers and licorice. Intense but gentle at the same time, with an elegant finish and round tannins.

ALCOHOL: 14 %

SUGAR: 2.60 g/l

TOTAL ACIDITY: 5.70 g/l

PH: 3.56

PAIRING: red meat, pork, poultry and stuffed pasta..

DRINKING TEMPERATURE: 16 - 18 °C

AGING POTENTIAL: 10 years.