



WINERY & VINEYARDS

## UKO ESTATE MALBEC



**GRAPE VARIETY:** 100% Malbec.

**REGION:** Uco Valley and First Zone, Mendoza.

**ALTITUDE:** between 950 and 1100 m above sea level.

**SOIL:** sandy loam.

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

**TRAINING SYSTEM:** high cordon trellis.

**IRRIGATION:** traditional in furrows.

**HARVEST DATE:** 2nd fortnight of March  
and 1st fortnight of April.

**YIELD:** average of 100 quintal/ha.

**VINIFICATION:** hand harvest in 300 kg bins.

Cold maceration at 6°C during 5 days based on winemaker tasting, and a classic fermentation at 26 to 28°C during 15 days. Then, it is kept in contact with grape pomace to grant more expression in the mouth. Malolactic fermentation of this wine is with indigenous bacteria.

**TASTING NOTE:** deep ruby-red color with violet hints.

Fruity and spicy aromas that remind of black pepper.

Ripe berries in the mouth, with soft and balanced tannins.

**ALCOHOL:** 13.5 %

**SUGAR:** 2.7 g/l

**TOTAL ACIDITY:** 5.90 g/l

**PH:** 3.52

**PAIRING:** grilled meat, homemade hamburgers, pizza,  
blue cheese, pastry.

**DRINKING TEMPERATURE:** 16 - 18 °C

**AGING POTENTIAL:** 3 years.