



WINERY & VINEYARDS

UKO ESTATE RED BLEND



GRAPE VARIETY: 50% Malbec - 50% Cabernet Sauvignon.

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: Malbec during March and Cabernet Sauvignon during April.

YIELD: average of 100 quintal/ha.

VINIFICATION: hand harvest in 300 kg bins.

Cold maceration during 5 days based on winemaker tasting, and a classic fermentation at 26 to 28°C during 15 days. Malolactic fermentation of this wine is with indigenous bacteria. Then, the blend is prepared with both wines.

TASTING NOTE: deep ruby-red color with violet and black hints. Aromas of plum, pepper and cassis sophisticated with vanilla and chocolate touches. Long end with soft and round tannins.

ALCOHOL: 13.5 %

SUGAR: 2.7 g/l

TOTAL ACIDITY: 5.70 g/l

PH: 3.54

PAIRING: grilled meat, pastry with well-seasoned sauces, pizza and cold cuts.

DRINKING TEMPERATURE: 16 - 18 °C

AGING POTENTIAL: 3 years.