



WINERY & VINEYARDS

## UKO OLD VINES MALBEC



**GRAPE VARIETY:** 100% Malbec.

**REGION:** Paraje Altamira, San Carlos, Mendoza.

**AGE:** more than 60 years old vineyards.

**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:** hand harvest in 20 kg bins. Selection of clusters and grapes in the winery. Classic fermentation with indigenous yeasts at 26-28°C during 15 days. Then, it is kept in contact with grape pomace to grant more expression in the mouth and body. The veil of flor is separated. Then, malolactic fermentation takes place with indigenous bacteria. Aging in new French oak barrels during 14 to 16 months.

**TASTING NOTE:** deep red color with violet hints. In the nose, aromas of plum marmalade, cassis, raspberry, ripe berries, vanilla, leather and tobacco highlight. In the mouth, it is gentle, with round and sweet tannins, and with great structure and complexity.

**ALCOHOL:** 14.5 %

**SUGAR:** 2.60 g/l

**TOTAL ACIDITY:** 5.70 g/l

**PH:** 3.56

**PAIRING:** grilled meat, game meat, pork sausages, lamb. Stuffed pastry with well-seasoned sauces, strong cheese.

**DRINKING TEMPERATURE:** 16 - 18 °C

**AGING POTENTIAL:** 10 years.