



WINERY & VINEYARDS

UKO SELECT VINEYARDS MALBEC



GRAPE VARIETY: 100% Malbec.

REGION: Paraje Altamira, San Carlos, Mendoza.

AGE: planted in 2007.

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 75 quintal/ha.

VINIFICATION: hand harvest in 300 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. Malolactic fermentation with indigenous bacteria. Aging in French oak during 8 to 10 months.

TASTING NOTE: intense red color with violet hints. Aromas of plum, cassis, raspberry, ripe berries. The aging in oak grants structure and complexity, but without losing the essential of Paraje Altamira. There appear notes of clove, vanilla, leather, tobacco and coffee. Its tannins are elegant, silky and sweet. The end is long and pleasant.

ALCOHOL: 14.00 %

SUGAR: 2.00 g/l

TOTAL ACIDITY: 5.90 g/l

PH: 3.50

PAIRING: grilled meat, ribs, top sirloin steak, pastry with red sauces.

DRINKING TEMPERATURE: 16 - 18 °C

AGING POTENTIAL: 6 years.