

ufo
Wines

WINERY & VINEYARDS



UKO SELECT VINEYARDS RED BLEND

GRAPE VARIETY: 100% Malbec.

REGION: Paraje Altamira, San Carlos, Mendoza.

AGE: Malbec planted in 2007. Cabernet Sauvignon planted in 2003.

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: Malbec, 1st fortnight of April.

Cabernet Sauvignon, 2nd fortnight of April.

YIELD: Malbec: average of 75 quintal/ha.

Cabernet Sauvignon: average of 85 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. The blend is prepared with both varieties and then ages in French oak during 8 to 10 months.

TASTING NOTE: ruby-red color, intense and bright.

Aromas of plum, cassis, raspberry, berries, pepper, and mint.

The aging in oak grants notes of clove, vanilla, leather, tobacco and chocolate. Tasty and abundant wine, but soft in the palate, with elegant and sweet tannins. The end is long and pleasant.

ALCOHOL: 14.00 %

SUGAR: 2.00 g/l

TOTAL ACIDITY: 5.80 g/l

PH: 3.52

PAIRING: red meat, meatballs, pastry with red sauces, grilled vegetables and chocolate desserts.

DRINKING TEMPERATURE: 16 - 18 °C

AGING POTENTIAL: 6 years.