

## VIÑALBA Patagonia Malbec-Syrah

Patagonia is an exciting new region for Argentine wine, and clearly has huge potential. Here the climate is significantly cooler, giving fresher wines with a more elegant, almost Old World style.

This wine is made to capture the beautiful purity of the grapes and get as much of that flavour as possible into the bottle.

This is a rich and complex wine with great structure. There is bags of juicy red fruits, spice and a toasty finish.

### VINEYARDS & VITICULTURE

The soils of our vineyards are deep, sandy and rocky which give our wines great personality. The average age of the vine is 30 years with a yield of 45 hl/ ha.

Our Malbec and Syrah comes from high-quality massal-selected vineyards, trained in 'espaldera' (hedge) with vertical shoot positioning.

We use flooding, low frequency irrigation for controlling vigour and sun exposure to produce high quality grapes.

### WINEMAKING

The grapes are harvested in April by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Cold maceration takes place for 5 days before fermentation. Fermentation at controlled temperature of 26 °C with four pump-overs per day and maceration for 20 days.



PRODUCT DETAILS

REGION:	Rio Negro, Patagonia
BLEND:	80% Malbec / 20% Shiraz
OAK:	50% in French oak for 12 months
ALCOHOL:	14.5% vol
RESIDUAL SUGAR:	2g/l
FINING AGENT:	Albumin
CLOSURE:	Cork (synthetic)
SUITABLE FOR VEGETARIANS:	Yes
SUITABLE FOR VEGANS:	No