

VIÑALBA Patagonia Malbec de la Familia

Patagonia has ideal conditions for slow ripening. The climate is cooler than in Mendoza 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. It is dark red in colour. A lovely wine on the nose with rich aromas of black cherries, mint and spices. The palate is well balanced and elegant. It's packed with dark fruits with smooth tannins and a long 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 35 years with a yield of 45 hl/ ha. Our Malbec grapes come from high-quality massal-selected vineyards. Our Viñalba vineyards are trained in 'espaldera' (hedge) with Vertical Shoot Positioning (VSP), non high-vigour. We use natural flooding for controlling vigour and sun exposure to produce high-quality grapes.

WINEMAKING

The grapes are harvested towards the end of 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 25 days.



PRODUCT DETAILS

REGION:	Patagonia
BLEND:	100% Malbec
OAK:	50% in French oak for 12 months
ALCOHOL:	14% vol
RESIDUAL SUGAR:	2g/l
CLOSURE:	Cork (Diam)