

VINOS
DE
POTRERO



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—MALBEC—

HARVEST DATE: March 2019

DENOMINATION OF ORIGIN: GUALTALLARY

COLOR: Red

WINE TYPE: Still

GRAPE TYPE: Malbec

The greatest expression of the Malbec from Gualtallary, which combines fruit purity with the floral and mineral notes from the terroir. A wine which though fresh and easy to drink is honest and complex. A difficult vintage which in the end rendered outstanding results due to the unexpected lower yield.

VINEYARD CHARACTERISTICS:

Vineyard planted in 2011.

Essentially calcareous soils.

VINIFICATION:

Traditional, in concrete vats/ eggs at approximately 30 °C. Cold maceration for five days. Fermentation is started by indigenous yeasts and then continued by the inoculation of selected cultured yeasts (15 g/Hl). Extraction practices are decided with a view to obtaining well-structured wines.

AGING: 6 months in once- and twice-used oak barrels.