



Gauchezco Plata Malbec 2016

Grape Variety	100% Malbec
Vineyard details	Paraje Altamira, Uco Valley, Mendoza at 1120 meters (3600 ft) a.s.l. Planted in 2000.
Soil Composition	Shallow alluvial soils: 80% sand, 10% limestone and 10% clay. Top soil depth 1 meter (3,20 ft).
Vine cultivation	Vertical shoot position trellising (VSP). Drip irrigation.
Harvest details	Hand picked in cases on April 16 th , 2016

VINIFICATION

Bunch selection, grapes were destemmed and crushed. Maceration before fermentation for 48 hrs. 12 days of alcoholic fermentation in small stainless steel tanks. Total maceration time of 24 days. Natural malolactic fermentation.

Maturation: 12 months in first and second use oak barrels: 60% French, 30% American and 10% Hungarian.

12 month in bottle before release it to the market.

TASTING NOTES

Color	This wine displays vigorous red with violet hues and profound black shades.
Nose	Intense and attractive aromas of red fruits, such as plumb and cherry combined with an elegant oak essence.
Palate	The mouth feel is silky, profound and with a juicy finish.