



Gauchezco Reserve Malbec 2017

Grape variety	100% Malbec
Vineyard details	50% Vista Flores, 50% Los Arboles, Uco Valley, Mendoza.
Vine cultivation	Vertical shoot position trellising (VSP)
Harvest details	Hand picked in cases in the first week of April.

VINIFICATION

Bunch selection. Grapes were destemmed and crushed. Maceration before fermentation for 48 hrs. 15 days of alcoholic fermentation. Natural malolactic fermentation.

Ageing process: 60% French and 40% American oak barrels for 8 months. Ageing in bottle for 6 months.

TASTING NOTES

Color	Deep red laced with violet overlays.
Nose	Elegant and complex style where notes of plum, raspberry, violets and vanilla invade the nose.
Palate	The wine is balance and concentrated with well-rounded tannins which emphasize its personality. A long and smooth finish.

Food pairing *Malbec is the perfect partner for barbecue.*