



Colección 1310 mts. Block a6 Malbec

A Malbec selected vineyard wine all made from one specifically chosen block : BLOCK a6, located in Gualtallary - Mendoza - Argentina , at 1310 meters upon sea level. An exclusive total production of 6.600 bottles.

Winemaking:
100% Malbec

Grapes harvested by hand with a yield of 7 tons per hectare, loaded in boxes of 18kg. Pre-fermentation maceration with extraction tasks at low temperatures for 4 days.

Aging in stainless steel during the first months and then in French oak barrels and second use of 500 and 300 liters capacity for 15 months.

Stabilized and bottled in June 2018

Taste note:

Red with violet tints, bright and with an almost black crown center, product of its maturity.

A range of notes ranging from black fruits, flowers, spices are perceived by shaking the glass and complexity that I leave, its 15 months of oak.

On the palate, the sweetness of its tannins and its volume is perceived, the freshness of the ripe fruit, the autochthonous flora of Gualtallary and the natural acidity of a only terroir.

Service: 16° – 18°C.

Food affinities:

Ideal with red meats, cheeses, pasta with red sauce.