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Acordeón Malbec

Every year Finca Ferrer, located in Gualtallary, Tupungato, in the Uco Valley, in Los Andes Mountains, proves its magnificent emplacement for producing high quality standard grapes, full of flavors and aromas. After careful winemaking the result has been elegant and balanced wines expressing all the character of this unique terroir.

Winemaking:

100% Malbec

Hand-harvested grapes with yields of 6 to 6,5 ton per ha. Fermented in stainless steel vessels to capture the variety's aromatic and bright fruit flavors, all the typical notes of this magnificent place, Gualtallary.

Tasting notes:

Deep purple color, bright and clean with violet tones and lilac hints, well integrated colored legs. Medium to high intensity on the nose. As it opens, blackberries and black plums notes appear, together with vanilla, cinnamon and chocolate touches. Later come aromas of mocha, tobacco and black pepper. Medium and soft body in the mouth, with natural acidity and structured nice tannins. Oak and vanilla presence

mixed with cassis taste in a lingering and delicate finish.

Service: 16° - 18° C.

Food Affinities:

Great wine to go with grilled red meat as sirloin steaks or pork ribs. Perfect match for an entrecôte or rib eye with black pepper sauce.