

MAL
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AMBIGUO LA JOVEN

BLANCO DE MALBEC



DESCRIPTION

We call this white Malbec “ambiguous” because it comes from a base wine that could well have been a still or sparkling wine. Since we couldn't decide what destination to give it, we decided that it would be both. The image on the front, maybe a Young one maybe an Old one, represents that duality.

GEOGRAPHY

LOCATION: El Zampal, Tupungato, Uco Valley, Mendoza.

ALTITUDE: 980 masl

SOIL TYPE: Alluvial soil, of medium depth and loamy texture.

PERMEABILITY: Medium-high

VINEYARD

YEAR PLANTED: 2009

DENSITY: 4800 pl/ha

DRIVING: trellis

IRRIGATION: Drip

HARVEST

TIPO: Manual

TIME: Last week of February

ELABORATION

MACERATION TOTAL TIME: 2 hours

FERMENTATION MAX TEMP: 14°C

YEASTS: Selected

MALOLACTIC FERMENT: 0%

CLARIF AND STABILIZATION: Natural with cold

FOUNDATION

OAK USE: No

GUY: -

TIME: -

GUARD

TIME IN CELLAR: 4 months

MIN TIME IN BOTTLE: 2 months

POTENTIAL: 3 years