

**MAL  
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# BIUTIFUL

MALBEC DE CAMPO LOS ANDES



## DESCRIPTION

We named this unoaked wine “biutiful”, as our reminder that natural beauty needs no make-up.

## GEOGRAPHY

LOCATION: Campo Los Andes, Valle de Uco, Mendoza

ALTITUDE: 1020 msnm

TYPE OF SOIL: Alluvial soil. Subsoil with large presence of large stones covered with limestone.

PERMEABILITY: High

## VINEYARD

YEAR OF PLANTATION: 2005

DENSITY: 5000 pl/ha

TRELLIS SYSTEM: VSP

IRRIGATION: Drip irrigation

## HARVEST

METHOD: Manual

MOMENT: First week of April

## ELABORATION

TOTAL TIME OF MACERATION: 25 days

MAX TEMP OF FERMENTATION: 28°C

YEAST: Indigenous

MALOLACTIC: 100%

CLARIFICATION/STABILIZATION: Natural, with cold

## OAK AGING

USE OF OAK: No

TYPE OF OAK: -

TIME IN CONTACT: -

## BOTTLE AGING

AGING IN TANK: 9 months

MIN AGIN IN BOTTLE: 6 months

AGING POTENTIAL: 4 years