

**MAAL**

# AMBIGUO LA VIEJA

BLANCO DE MALBEC, BRUT NATURE

## DESCRIPTION

We named this Rosé “Ambiguo”, for having its origin in a base wine that could have either been a still wine or a sparkling. Unable to decide its faith, we decided it would be both. The image in the front, maybe a Young lady maybe an Old Lady, represents that duality.

## GEOGRAPHY

LOCATION: El Zampal, Tupungato, Valle de Uco, Mendoza.

ALTITUDE: 980 msnm

TYPE OF SOIL: Alluvial soil, of good depth and loamy-sandy texture.

PERMEABILITY: Medium-high

## VINEYARD

YEAR OF PLANTATION: 2009

DENSITY: 4800 pl/ha

TRELLIS SYSTEM: VSP

IRRIGATION: Drip irrigation

## HARVEST

METHOD: Manual

MOMENT: Last week of February

## ELABORATION

TOTAL TIME OF MACERATION: 2 hours

MAX TEMP OF FERMENTATION: 14°C

YEAST: Selected

MALOLACTIC: 0%

CLARIFICATION/STABILIZATION: Natural, with cold

## OAK AGING

USE OF OAK: No

TYPE OF OAK: -

TIME IN CONTACT: -

## BOTTLE AGING

AGING IN TANK: 4 months

MIN AGIN IN BOTTLE: 2 months

AGING POTENTIAL: 3 years

