

MAL  
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# PACIENCIA

MALBEC DE TRES COSECHAS



## DESCRIPTION

We named this wine “paciencia”, an essential virtue while in the search of a definitive wine. This great Malbec is born from blending the best barrel of three consecutive vintages, and it rest in bottle for 18 months before being released. We recommend decanting it for 45 minutes, or three turns of the hourglass.

## GEOGRAPHY

LOCATION: Alto Vistaflores, Valle de Uco

ALTITUDE: 1100 msnm

TYPE OF SOIL: Alluvial soil, of medium depth and loamy texture. Subsoil with presence of medium alluvial stones.

PERMEABILITY: Medium-high

## VINEYARD

YEAR OF PLANTATION: 1989

DENSITY: 4500 pl/ha

TRELLIS SYSTEM: VSP

IRRIGATION: Drip irrigation

## HARVEST

METHOD: Manual

## ELABORATION

TOTAL TIME OF MACERATION: 25 days

MAX TEMP OF FERMENTATION: 28°C

YEAST: Selected

MALOLACTIC: 100%

CLARIFICATION/STABILIZATION: Natural, with cold

## OAK AGING

USE OF OAK: Yes

TYPE OF OAK: New barrels

TIME IN CONTACT: 12 months

## BOTTLE AGING

AGING IN TANK: 36 months

MIN AGIN IN BOTTLE: 12 months

AGING POTENTIAL: 10 years