COSECHA 2021

#### WINE PROFILE

# MFNDOZA MALBEC

The textbook denition of Malbec in a very good vintage. Bright violet in color, this wine isfresh and oral, featuring blackberry, plumbs and violets on the nose and palate. The wine issoft and round with a noticeable minerality, silky tannins mark a lengthy nish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this andall other Achával-Ferrer wines



Achaval Ferrer has one single passion: to craftworld-class, terroir-driven red wines from Argenti-na. Achával-Ferrer produces the most criticallyacclaimed Malbecs from Mendoza, sourcedfrom single vineyards with low-yielding, oldungrafted vines

# TECHSHEET

# **WINEMAKER**

Gustavo Rearte

## VARIETAL COMPOSITION

100% Malbec

#### ORIGIN

Perdriel (Luján de Cuyo) Medrano (Junín) Tupungato, La Consulta, Chacayes and Altamira (Valle de Uco)

Uco Valley: Very shallow soil with gravel on the surface combined with volcanic ash and calcareous rocks. Very good drainage.

Luján de Cuyo: Of alluvial origin, it has a thin sandy loam soil with gravel underneath. Very good drainage.

Medrano: Of alluvial origin, with a surface layer of about 80 cm of silty clay on a bed of sand and eroded rock.

#### VINE TRAINING

Vertical trellis between 1.70-1.80 meters.

#### SUSTAINABLY FARMED

Sustainable

#### YIELD

7,000 kg per hectare

# HARVEST TIME

22th March 2021

#### **ALCOHOL** 14.5%

**PH** 3.6

ACIDITY 5.9 g/L

**BRIX AT HARVEST 24.6** 

#### VINIFICATION

Several daily open pump-overs with gentle rain on the cap, followed at the end with a gentle pressing determined by the results of the daily tasting.

During this process, no filtration or cold pre-fermentation maceration, no correction of the natural acidity of the grapes, no bleeding during fermentation maceration and no enzymes of any kind are added during vinification.

#### **FERMENTATION**

It is carried out in cement tanks at a high temperature (between 29 and 32 degrees Celsius) with many daily pump-overs.

#### MALOLACTIC FERMENTATION

100% spontaneous during barrel aging

#### OAK AND AGING

9 months in second and third use French oak barrels

### PREMIOS Y PUNTAJES

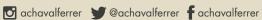


Always a supremely drinkable wine from Achaval Ferrer, produced in crowd-pleasing; this combines fruit from five Mendoza sub-regions. Lightly wooded, with 20% concrete aging, this is a bright, smooth, perfumed number with fine tannins and an explosion of blackberry and blueberry fruit flavors. 2022-2026









ACHAVAL FERRER

MALBEC

2021

MENDOZA

ARGENTINA