

HERMANDAD

BLEND



VARIETALS

Malbec 60%; Cabernet Sauvignon 20%;
Petit Verdot 20%

VINTAGE

2022

HARVEST DATE

Malbec, last week of March and first week
of April; Cabernet Sauvignon, March 28;
Petit Verdot, April 7 and 8.

ALCOHOL

15% vol

ACIDITY / PH

6,30 g/l; 3,7

VINEYARDS

Malbec: La Consulta.
Cabernet Sauvignon: Gualtallary.
Petit Verdot: Los Chacayes.



AGING

12 months in 225-liter French and American oak barrels,
new and second use.



TASTING NOTES

Intense almost blackish color.
Ripe red fruits, dried figs, roasted chestnuts and sweet
spices, such as Jamaican pepper, are perceived on the nose.
On the palate it is a wine of great structure and volume,
with a round finish and reminiscent of spicy notes.

SOILS



Diverse soils, mostly alluvial, with good permeability
and medium to low fertility.

FERMENTATION



Cold pre-fermentation maceration for 2 days.
Fermented in concrete vats with a capacity of ten thousand
kilos. Maximum fermentation temperature 27°C.
Total maceration between 18 and 21 days.
Alcoholic fermentation with selected yeasts.
100% malolactic fermentation.

FALASCO
WINES