

# HERMANDAD

## MALBEC



**VARIETALS**  
100% Malbec

**VINTAGE**  
2022

**HARVEST DATE**  
Last week of march and first week of april.

**ALCOHOL**  
15% vol

**ACIDITY / PH**  
6,30 g/l; 3,7

### VINEYARDS



Grapes from "Finca La Puebla", La Consulta - Valle de Uco.  
Vineyard altitude 1,100 meters above sea level.

### SOILS



Poor soils, sandy loam, shallow between 50 cm and 1.5 mts. Characterized by the presence of circular stones in surface and depth. Good drainage, due to the presence of sand in its composition.

### 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.

### AGING



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

### TASTING NOTES



Intense color with soft bluish hues, aromas of black fruits, ripe cherries, tobacco and chocolate, sweet entry, vibrant and fresh finish, silky tannins give volume and body to this wine. The palate also recalls aromas of prunes.

**FALASCO**  
WINES