



NOSOTROS

Corcel



VINTAGE	2020
VARIETALS	100% Malbec
REGION	Gualtallary, Valle de Uco, Mendoza
ELEVATION	1,300 m.a.s.l. / 4,265 ft. (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 15 % ACIDITY 5.6 g/l
WINEMAKING	Double-selection of bunches and grains. Fermentation in open 500-liter (132-gal) barrels at 28°-30°C (82°-86°F) with wild yeasts. Daily push-downs. Extended maceration for 40 days. Malolactic fermentation.
AGING	100% in new French oak barrels for 14 months.
TASTING NOTES	This Malbec stands out due to its notes of red plums, cherries, apricots and violets, as well as a slight chalky hint that provides it with elegance. It is a wine with fine balance, great body and excellent structure, and all these features translate into a unique, persistent mouthfeel.
FOOD PAIRING	Grilled, roasted or smoked preparations. All sorts of meats, especially red meats and pork. Hard and smoked cheeses.

Susana Balbo.