

# LOTE 44

## MALBEC 2017

My family has grown vines in the foothills of the Andes Mountains in Mendoza for over four generations. Our "Lote 44" wines come from a special lot selection of our high altitude vineyards located at the foothills of the Andes Mountains in the Uco Valley, Mendoza, Argentina.

### **Winemaking**

The wines go through a cold pre fermentary maceration to preserve primary aromas, then a series of delestages and pumpovers during fermentation for a more balanced extraction. The juice is fermented for about 12 days at low temperatures and it is followed by a post fermentation maceration. The wines spend around 6 months in contact with 100% French oak.

### **Tasting Notes**

The Lote Malbec has a unique and distinctive character. A dark purple color with violet highlights, black cherry, vanilla and mocha aromas with a full and rich mouthfeel and ripe, silky tannins.

### **Technical Notes**

Varietal: 98% Malbec – 2% Cabernet Franc

Alcohol: 13.5%

Total Acidity: 5.12

PH: 3.6

