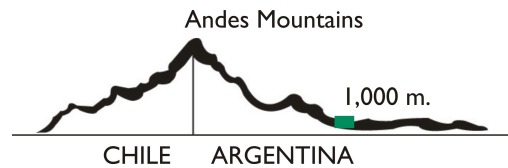


LAS OLAS Malbec 2023

- Famatina Valley, La Rioja - AR
- Altitude 1,000 m. asl
- Annual rainfall | 100 – 200 mm
- Drip irrigation system



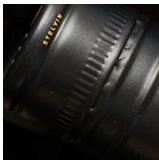
We use a pergola trellis system as it offers several benefits such as protection from excessive heat, optimal sunlight exposure, and improved air circulation.



The grapes are hand harvested during March and carried to the winery in bins where they are cooled within 45 minutes of collection.



Fermented at 26°C in temperature controlled stainless steel tanks for 6 to 7 days with oak staves covering 30% of the surface.



The wines are filtered, clarified and bottled in 750ml. green glass bottles with screw-caps.

VARIETAL COMPOSITION | 100% MALBEC
ALC. 13,5 % by vol.

DESCRIPTION

Deep red colour exhibiting aromas of red fruits such as plum and cherry, with floral notes like violets. The smooth and sweet tannins contribute to its characteristic velvety texture. It is well-balanced with harmonious interplay of flavours across the palate, and a long, lingering finish.

