

SIETE FINCAS

Malbec 2023



VARIETY Red 100% Malbec

HARVEST 2023

VINEYARDS Valle de Uco, Campo de los Andes, Mendoza, Argentina.

ELEVATION 1100 meters above sea level

REGIONAL CLIMATE

It is characterized for being a region of temperate and dry climate, with rigorous winters and warm summers of cool nights. The average annual temperature is 14° C with many sunny days. The average thermal amplitude is 15° C, a remarkable condition that provides color and tannin in the grapes.

VINTAGE REPORT

It was an early, challenging, and high-quality harvest. Characterized by a mild and dry climate, it resulted in grapes of excellent health and quality, despite the low yields due to a previous frost. The harvest was carefully timed to preserve freshness and terroir expression. The wines stand out for their purity, vibrant acidity, and aromatic complexity.

WINEMAKER Sergio Montiel

HARVEST DATE 03/13/2023

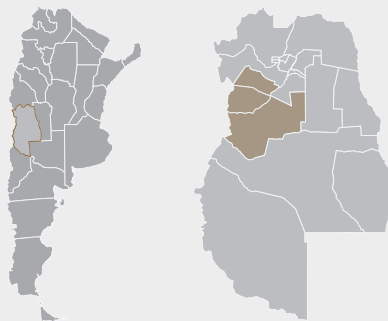
VINEYARDS AGE (average) 25 years

DRIVING SYSTEM Trellis under

SOIL Of alluvial origin. Sandy and stony, with excellent permeability and drainage.

YIELD 80 –110 qq/ha

PICKING Hand-picked and carried in bins of 400 kg



Argentina › Mendoza › Valle de Uco

ALCOHOL	14 % v/v
CORK DIAM	Brio
REMAINING SUGAR	1,90grs/l
STORAGE	3 years
PH	3,5
PACKAGING	Case 6 or 12 x 750 ml
TOTAL ACIDITY	5,10 grs/l
PRODUCTION	40.000 bottles

We care for and respect the environment and the community.

For this we implement organic and sustainable practices. We avoid the use of fertilizers and nourish the soil with compost.

We make efficient use of irrigation water and we have solar panels.

VINIFICATION

FERMENTATION

AGEING

BOTTLE AGEING

Classic in stainless steel tanks

3 days soaking in cool and 21 days at 24°– 26° C

6 months in French oak

6 months

TASTING NOTES

SIGHT

AROMA

MOUTH

Intense purplish red.

This Malbec presents deep aromatic notes of juicy plum, fresh violets and roses, and a hint of cedar.

Plush, expressive: raspberry, vanilla, violets. Medium bodied and round in texture, ripe summer berries lead to soft tannins on a persistent finish.

FOOD PAIRINGS

Red meats, raw ham and medium cheeses, grilled meats, pork and grilled chicken. Quince bread (typical dessert of Argentina).

Temperature service 18° C.