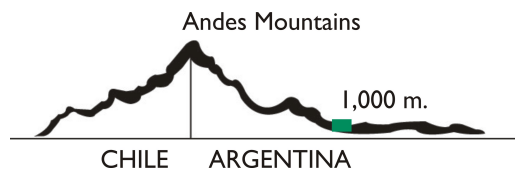


# 2017 LAS OLAS Malbec



FAMATINA VALLEY, LA RIOJA - AR  
ANNUAL RAINFALL | 100 – 200 mm  
ALTITUDE 1,000 m. ASL



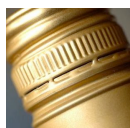
OUR VINES ARE TRAINED ON A HIGH TRELLIS SYSTEM (PARRAL) TO PROTECT THE GRAPES FROM EXCESSIVE HEAT YET MAINTAINING THEM WELL EXPOSED TO SUNLIGHT AND GOOD AIR FLOW.



THE GRAPES ARE HAND HARVESTED DURING THE FIRST WEEK OF APRIL. THEY ARE CARRIED TO THE WINERY IN 20Kg BINS AND COOLED WITHIN 30 MINUTES OF COLLECTION.



FERMENTED AT 26° C IN TEMPERATURE CONTROLLED STAINLESS STEEL TANKS FOR 6 TO 7 DAYS AND THEN LEFT FOR ANOTHER 3 DAYS IN CONTACT WITH ITS SOLID PARTS.



THE WINES ARE FILTERED, CLARIFIED AND BOTTLED IN 750ml. GREEN GLASS BOTTLES WITH SCREW-CAP

---

VARIETAL COMPOSITION | 100% MALBEC  
ALC. 13,0 % by vol.

## DESCRIPTION

This wine has an intense bright red-violet colour with aromas that remind the fragrances of plum, blueberry and blackberry. This unique and delightful wine has a soft texture and is well-balanced across the palate with good acidity which provides extra length to the finish.

---

