

# Gran ALAMBRADO

COSECHA MANUAL

## MALBEC-CABERNET SAUVIGNON 2020

COMPOSITION	70% Malbec - 30% Cabernet Sauvignon
ORIGIN	Valle de Uco, Mendoza, Argentina
HARVEST	Handpicked grapes during the second week of April

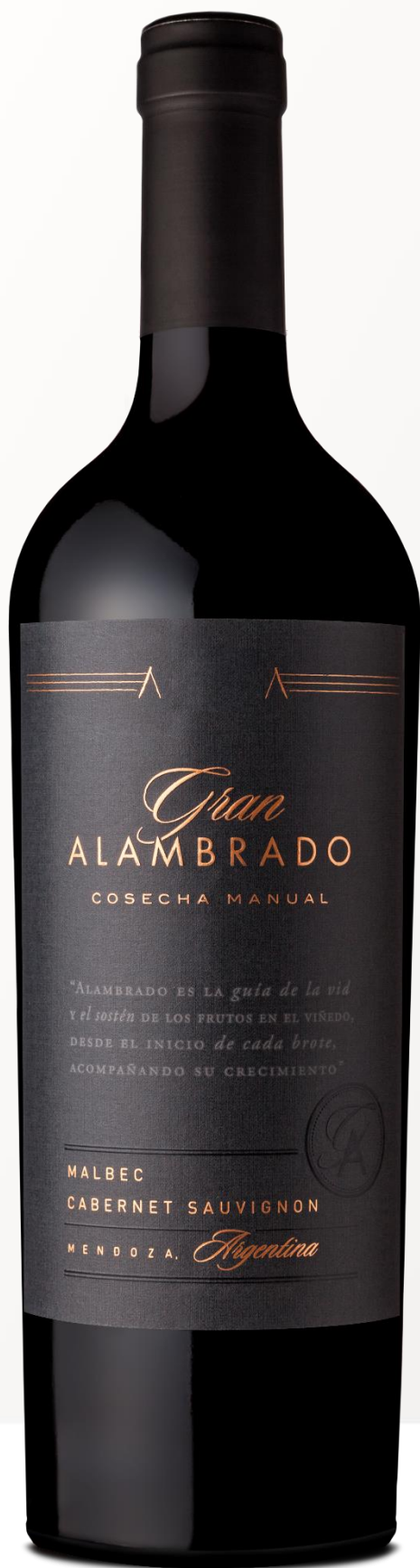
ALCOHOL	ACIDITY	RESIDUAL SUGAR
13,7% vol	5,1 g/l	2 g/l

### VINIFICATION

Traditional elaboration with cold pre-fermentation maceration for 5 days and then fermentation between 25-27° C, with autochthonous yeasts. Maceration with the pomace for 15 days with daily pigeage and delestage. The malolactic fermentation was completed in the tanks. Aging with partial passage through wood for 10 months, of the two varieties separately before the final cut.

### TASTING NOTES

Deep purplish red in color. It has aromas with typical notes of red fruits and violets from Malbec, complemented by the contribution of spicy notes and ripe fruit provided by Cabernet Sauvignon. On the palate it presents a balanced and complex entry, soft tannins are perceived that give structure and personality to the wine. The acidity adds liveliness, achieving a balanced wine with a long finish.



**RUBÉN RUFFO,**  
WINEMAKER