

# MANOS NEGRAS MALBEC

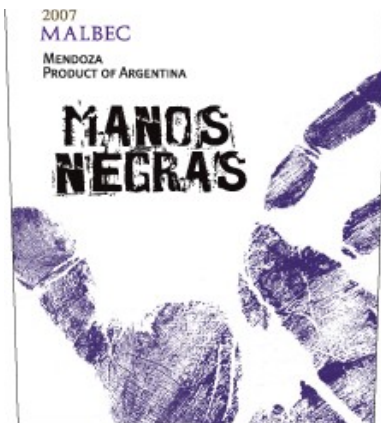
**Description:** We strive to achieve a terroir-driven Malbec from Altamira, a wine with aromas of violets and black fruits, racy acidity and a long, mineral finish.

**Label Notes:** Real winemakers get their hands dirty. Hands black with wine. That what Manos Negras is all about. Rolling up our sleeves and getting our hands dirty. That's how we make these hand-crafted wines.

**S.R.P.:** \$17

**Total Production:** 2,000 cases

**UPC:** 852282002711



**Winemakers:** Duncan Killiner, Jason Mabbett, and Jeff Mausbach

**Producer:** Manos Negras

**Vineyard:** Altamira, San Carlos, Mendoza (Valle de Uco)

**Varietal:** 100% Malbec

**Average Age of Vines:** 50 years

**Average Vineyard Altitude:** 4,000 feet

**Density:** 5,500 plants per hectare

**Production:** 0.91 kg per plant

**Sustainably Farmed:** 100%

**Harvest Method:** By hand

**Sorting:** Double manual selection

**Fermentation and Maceration:** Indigenous yeasts; 3 day cold maceration; 12 day fermentation, max temperature of 26° C.

**Malolactic Fermentation:** 100% spontaneous in oak

**Aging:** 12 months in French oak, 30% new

**Alcohol:** 14.0

**Residual Sugar:** 2.2 g/L

**Acidity:** pH of 3.6; TA of 5.5 g/L

## YOUR TASTING NOTES:

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