

SPIRIT OF THE ANDES MALBEC

Description: Made with organically-grown grapes from our estate Las Uvas vineyard in Tupungato, Valle de Uco; certified organic by the U.S.-recognized Organización Internacional Agropecuaria (OIA).

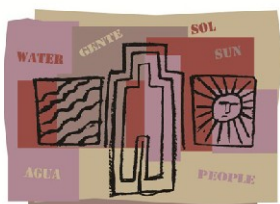
Label Notes: The label integrates the necessary components to create sustainable wines in the Andes.

S.R.P.: \$16

Total Production: 560 cases

UPC: 852282002766

TUPUNGATO / MENDOZA / ARGENTINA



Spirit of the Andes

MADE WITH ORGANICALLY GROWN GRAPES

Malbec



Winemaker: Fabian Valenzuela

Vineyard Manager: Carlos Correas

Owner and President: Patricia Ortiz

Winery: Fincas Patagonicas (Tapiz)

Vineyard: Estate "Las Uvas," Tupungato, Valle de Uco, Mendoza

Varietal: 100% Malbec

Vineyard Altitude: 3,300 feet

Sustainably Farmed: 100%

Organically-Grown Grapes: 100%

Harvest Method: By hand

Sorting: Double manual selection

Fermentation and Maceration: A cold pre-maceration takes place (5-8°C) for 3 to 5 days to extract color and aromas. Fermented for approximately 10 to 14 days at 28°C.

Malolactic Fermentation: 100% Spontaneous

Ageing: 6 months in oak barrels

Alcohol: 14.0

Residual Sugar: 0.25%

Acidity: pH of 3.75; TA of 5.3 g/L

YOUR TASTING NOTES:

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