



# UNÁNIME



**VARIETY:** Malbec 100 %.

**VINTAGE:** 2016.

**VINEYARD:** From our vineyard located in La Consulta, San Carlos, Province of Mendoza

**SOIL:** Alluvial, stony – calcareous soil, rich in calcium carbonate.

**WINEMAKING PROCESS:** Hand harvesting in plastic bins. Bunch selection. Destemming and crushing. Berry selection. Fermentation and maceration in stainless steel tanks during 19 days at 23-25°C. Natural malolactic fermentation. 15 months aged in new French oak barrels. Filtering. Bottling.

**TECHNICAL INFORMATION:** Alcohol: 14,5 % Alc. /Vol. | Sugar: 2,5 g/l. | Total Acidity: 5,50 g/l.

**TASTING NOTES:** Deeply red, this wine harmonizes concentrated aromas of plums and cherries with notes of toasted coconut from its 15-month aging in new French oak barrels. Captures the essence of truly ripe fruit flavors, offering a sweetness balanced by smooth yet robust tannins. Rich texture, complex layers, and a lengthy finish.

**PAIRING:** Ideal for red meat beef, lamb and pasta dishes

**DRINKING TEMPERATURE:** 12 °C. – 15 °C.

