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.


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.