



UNO

MALBEC 2021

made with organic grapes

WINEMAKING

The vineyards are cultivated, minimizing the use of agrochemicals. Hand harvested grape bunches are carefully selected. The wine is exceptionally smooth, thanks to the gravity-fed technology that allows a gentle vinification protecting the fruit's natural acidity. This wine prioritizes and captures the agroecology of the terroir.

TASTING NOTES

"Intense red color with violet tones. A wine that stands out for its brilliance that is given by its natural acidity. It offers plum aroma, strawberry, and black fruit with intense notes of violets, vanilla, and coconut. On the palate, sweet entry with soft tannins and excellent structure.

Our wines are the true reflection of our soils and how we handle them. Nature-friendly winemaking promotes a harmonious interaction between soil, climate, and plants."

Miriam Gómez
 Winemaker



WINE INFORMATION

Uco Valley, Mendoza, Argentina.

100% Malbec made with organic grapes.

Alc. 13,90% v/v | Dry.

8 months in stainless steel tanks.

Potential aging: 2 years.

Screw Cap.

Pumpkin pasta with a mushroom sauce, a good slam soup, cioppino seafood stew, and seafood bisque. This wine is a good pairing with a casserole with meat and garden vegetables.

CONSISTENCY OVER THE YEARS

