

ONE LA DOLORES SINGLE VINEYARD 2017

WINEMAKING








The 2017 vintage of Antigal ONE La Dolores is a limited edition Malbec presented in an individually numbered bottle. The sunny days and cold nights in the highest vineyards of Antigal allowed the Malbec grapes used for this wine to ripen slowly, intensifying its color and aromas. Minimal handling and low temperature vinification in our winery protect the integrity of the fruit.

TASTING NOTES

"This elegant wine attracts the eye with its vivid color: a bright purplish red with blue tones. Abundant aromas start with plum, raspberry, strawberry, and quince underscored by hints of thyme, spearmint, mild peppermint, and field herbs such as jarilla. Aromas of sourdough, yeast, and mineral also come through, and the impact of wood is evident in appealing notes of chocolate and dulce de leche. The wine is silky bodied, its freshness supported by an excellent tannin structure. It ends with a very long, persistent, finish."

Miriam Gómez
Winemaker

WINE INFORMATION

-  La Dolores, Gualtallary, Uco Valley, Mendoza, Argentina.
-  100% Malbec.
-  Alc. 15,50% v/v | Dry.
-  24 months in 80% French and 20% American oak.
-  Potential aging: 10 years.
-  Natural Cork.
-  Cured cheeses, red meats, all kinds of roasts, and stuffed pasta dishes. Also to be enjoyed with cigars and intense chocolates.

CONSISTENCY OVER THE YEARS

