

JAQUE ♠ MATE

INICIO

MALBEC



Tasting Notes

This wine comes from the area at the foot of the Uco Valley.

At first glance, it has a red color with violet hues. The nose is very complex, with a combination of red fruit and spice notes, primarily black pepper.

On the palate, it is very easy to drink and balanced with very soft, silky tannins and a very persistent finish.

TECHNICAL SHEET

Varietal Composition: 100% Malbec

Alcohol: 13.9%

Serving Temperature: 16 and 18°C

Bottle: 750 cc

Aging Time: 3 years

Origin: Luján de Cuyo, 873 m above sea level

Vineyard Age: 12 years

Soil: Sandy loam

Irrigation System: Drip

Harvest Method: Manual

Grape Ripening: March

Yield: 13,000 kg/ha

Acidity: 5.89 g/l

Sugar content: 3.0 g/l

Winding:

Cold maceration of the grapes at 8-10°C for 4 to 5 days in stainless steel tanks. After this process, selected yeasts are seeded for alcoholic fermentation, which takes place at temperatures between 24 and 26°C, lasting an average of 12 days. Spontaneous malolactic fermentation occurs. Contact with oak for 6 months in stainless steel tanks.