

OJO DE BUEN CUBERO



MALBEC

Vineyards

Located in Vistaflores, Tunuyan,
Uco Valley at 1054 meters
above sea level
Silty loam soil, coming from
calcareous rocks.

Harvest & Vinification

Harvested in the first half of April by hand.
Fermented at medium temperature in small
stainless steel tanks, taking a total maceration
time of 2 weeks.
40% went to French oak barrels and the rest is
stored in small stainless steel tanks.

Tasting Notes

Fresh, fruity and young wine. Red in color with
purple reflections, typical of Valle de Uco Malbec.
On the nose it is fruity, notes of fresh red fruit in
jam and floral aromas are perceived.
On the palate it is honest, repeats the red fruit,
medium body with silky tannins and fresh acidity.
Ideal to accompany pasta
with red sauces, spices.
Frank, light and versatile.

Alcohol: 13,40%

