



LA CONSULTA

RESERVA

Our reserve wines are the result of the expression of a unique terroir in the Uco Valley: La Consulta, origin of great wines from Argentina and the World. Wines with fruit character and balanced oak aging.

100% Malbec

Alcohol 13.8%

Ac. Total 5.50 g/L
tartaric acid.

Sugar reducers 3.80 g/L **pH** 3.65

Harvest manual in bins of 350 kg, with the principle of full ripeness of the fruit (seed, skin, pulp, aromas, tannins) and cluster selection in vineyard.

Harvest date 4th week of March and 1st week of April.

Fermentation is conducted at 26 °C for 12 days. Total maceration: 18 days. 100% of the wine with malolactic fermentation.

Aging 50% of the blend in used barrels of French and American oak for 6 months.


Pairing


Ideal with beef tenderloin, land paellas and grilled vegetables.


Recommended

Serving 16 °C.

Tasting Notes

 Red with violet hues.

 Elegant aroma, highlights the fruit characteristic of this varietal.

 In the mouth it is kind, intense, fleshy tannins combined with notes of oak. The finish is generous and great liveliness.