



LA CONSULTA

RESERVE

Our reserve wines are the result of the expression of a unique terroir in the Valle de Uco: La Consulta, the birthplace of the great wines of Argentina. Wines packed with fruit and well balanced oak ageing.

100% Malbec

Alcohol 14%

Ac. Total 5.7 g/L
tartaric acid.

Sugar reducers 3.7 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 10 days. Total maceration: 18 days. 100% of the wine with malolactic fermentation.

Aging 60% of the wine in French and American oak for 8 months.


Pairing


Ideal with grilled tenderloin beef with grilled vegetables and also paellas.


Recommended

Serve at 16 °C.

Tasting Notes

 Deep red with purple hues.

 Presents elegant aromas, juicy red fruit and subtle floral notes. Smooth oak, highlighting notes of vanilla.

 The palate is gentle, strong, with fleshy tannins combined with oak notes. The finish is generous and vibrant.