



MAYACABA Malbec 2020

Winemaker: María Eugenia Baigorria

Varietal composition: 100% Malbec

Region of origin: Perdriel (Luján de Cuyo), Mendoza

Vineyards details: Alluvial soil and flat irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vine cultivation: Vertical shoot position trellising.

Harvest details: By hand in bins, picked between the first two weeks of April.

Yield: 6,500 kg/ha.

Vinification process: Grapes were destemmed and crushed. Cold skin contact before fermentation. 12 days of fermentation in stainless steel tanks at 18-24°C. Délestages. Maceration after fermentation. Natural malolactic fermentation.

Ageing process: First use french oak barrels for 20 months.

Colour: Garnet red with bluish tints.

Aromas: Perfectly ripe red fruits. A great range of aromas from the oak are appreciable too; vanilla, smoke, toast and spices.

Palate: Concentrated, expressive and, appetising. Silky tannins make way for a flood of sensations on the palate, ending long and convincing.

Alcohol content: 14%Vol (20° C).

Total acidity: 4.89 g/l tartaric acid.

Residual Sugar: 1.98 g/l.

Serving temperature: 16-18°C.

Cellar up to 10 years.

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