



Single Parcel Malbec *La Higuera*

3,315 bottles

HARVEST & BLEND

100% Malbec from La Higuera parcel (1,94 Hectares).

CLIMATE & SOIL

High altitude vine cultivation (870 m a.s.l.) allows for progressive and gentle grape ripening. The warm days and the cool night breeze that descends from the Andes Mountains are the keys to the expression of fresh fruit and spice aromas that distinguish Aconcagua Valley wines.

PROCESSING

Handpicked, fermented in temperature-controlled stainless steel (26°C), it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 18 months. After bottling this wine was aged for at least 6 additional months before release.

ANALYTICAL DATA

Alcohol:	12.8	% by vol.
Total Acidity:	6.11	g/L (Tartaric)
pH:	3.5	
Residual Sugar:	2.83	g/L



Tasting

Deep raspberry, floral and mineral aromas. Ripe tannins give velvety texture and a pleasant finish.

Food Pairing Suggestions

Serve between 16 ° and 18° C.

Press & Awards

Vintage 2017:

92 Pts La Cav, Chile

91 Pts Tim Atkin "Chile Report 2020"

Bronze medal, The Global Malbec Masters 2019 (The Drinks Business)