NOSOTROS

MALBEC



VINTAGE	2008
VARIETALS	100% Malbec.
REGIONS	Agrelo Single Vineyard
ELEVATION	1.080 m AMSL (average)
HARVEST METHOD	Hand-Harvested
VINIFICATION	Selected grapes, destemmed. Cold maceration for 2 days. Wild yeast. Delestage and pumping over 3 times a day. Extended maceration 40 days. Max. Temp 31°C. Skin contact for 40 days. Racking to new Frenck oak barrels. Conservation over lees with batônnages. Complete malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,5% ACIDITY 6.2 g/l
OAK AGEING	18 months, 100% new French oak.
TASTING NOTES	A glass-coating opaque purple color, it sports an alluring nose of toasty oak, mineral, licorice, lavender, exotic spices, and assorted black fruits. Dense, rich, and voluptuous on the palate, this is a full-bodied beauty.
PAIRING	Pairs well with grilled or roasted meats like beef or lamb, quail stuffed with sausage, or any other great meat combo you can dream up.