NOSOTROS

Single Vineyard Nómade



MALBEC

VINTAGE	2012
VARIETALS	100% Malbec.
REGIONS	Los Carolinos, Vista Flores (Uco Valley)
ELEVATION	1.110 m AMSL
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. 4 days of cold maceration. Native yeast. Pump overs and delestage three times a day. Extended 40 day maceration at a Max. Temp. of 31°C. Part of the grape is fermenting in 500 litros barrel and concrete egg. Sur lees conservation with batonage. Malolactic fermentation in barrels.
ANALYTICS	ALCOHOL 14,8% ACIDITY 6.4 g/l
OAK AGEING	16 months, 100% new French oak.
TASTING NOTES	In 2012 Nosotros is sourced from selected parcels in the region of Chacayes at 1200 metres, along the far west, high side of Vista Flores. The soils are complex, colluvial-alluvial origin with a sandy-loam frame in the first 10 inches. The second layer of calcareous soil and white gravels goes down two metres. Bright dark ruby color. Spicy and smoky with fruit coming through clearly, aromas of dark fruit and black raspberry. Juicy fresh acidity gives definition and lift to the middle palate. It´s intense, vibrant with elegant tannins and excellent persistence and balance. It has great ageing potential
PAIRING	Grilled or roasted meats like beef, lamb or quail and pasta with cream-based sauces.