



NOSOTROS

Single Vineyard Nomade

VINTAGE	2013
VARIETALS	100% Malbec.
REGION	Gualtallary, Valle de Uco
ELEVATION	1,285 m.a.s.l (4,200 ft.)
HARVEST METHOD	Hand-Harvested
WINEMAKING	Carefully selected clusters. Cold maceration for 96 hours. Fermentation in 6,500-liter oak vats. Only pump-overs were performed. Fermentation at 28°-30°C (82°-86°F), only with wild yeasts. Post-fermentation maceration lasted 45 days. Malolactic fermentation occurred in barrels.
ANALYTICS	Alcohol 14.6 % Acidity 5.8 g/l
OAK AGING	116 months in French oak barrels (80% new; 20% second-use)
TASTING NOTES	Deep, intense red color. Aromas of red and black fruits. In the mouth, spicy and with juicy acidity. Vibrant, intense, with elegant tannins and good persistency. Great aging potential.
FOOD PAIRING	Grilled or roasted meats like beef, lamb or quail and pasta with cream-based sauces.