



NOSOTROS

Single Vineyard Nómade

VINTAGE	2014
VARIETALS	100% Malbec.
REGION	Altamira, Uco Valley
ELEVATION	1.200m
HARVEST METHOD	Hand-Harvested
VINIFICATION	Carefully selected clusters. Cold maceration for 96 hours. Fermentation in 6500 liter oak casks, with daily pillages. Fermentation temperature of 28-30 ° C with indigenous yeasts. 45-day maceration post-fermentation. Malolactic fermentation in barrels.
ANALYTICS	Alcohol: 14.5% Acidity: 5.9 g/l
OAK AGEING	16 months, 80% in new French oak barrels and 20 % in second use French oak barrels