



NOSOTROS

Single Vineyard Nomade

VINTAGE	2016
VARIETALS	100% Malbec.
REGION	Los Chacayes, Valle de Uco
ELEVATION	1.200 m.a.s.l. (3,940 ft.)
HARVEST METHOD	Hand-harvested
WINEMAKING	Double-selection of bunches and grains. Cold maceration for four days. Fermentation in 6,500-liter oak tanks. Only push-downs were performed. Fermentation at 28°-30°C (82°-90°F), with native yeasts. Post-fermentation maceration lasted 30 days. Malolactic fermentation occurred in barrels.
ANALYTICS	Alcohol 14.5 % Acidity 5.9 g/l
OAK AGING	16 months in French oak barrels (80% new; 20% second-use).
TASTING NOTES	Aromas of blue fruits like such as blueberries, cassis and blackberries, and floral notes which are the result of the cold year. The subtle calcareous notes add complexity. The season low temperatures gave very good natural acidity and excellent balance with alcohol. Good tannin volume. Compact and intense wine.
FOOD PAIRING	Grilled, roasted or smoked preparations. All sorts of meats, especially red meats and pork. Hard and smoked cheeses. Spicy or hot preparations, especially those with pepper. Grilled vegetables and funghi.