NOSOTROS

Single Vineyard Nómade

VINTAGE	2018
VARIETALS	100% Malbec.
REGION	Gualtallary, Valle de Uco, Mendoza
ELEVATION	1,300 m.a.s.l. / 4,265 ft. (average)
HARVEST METHOD	Hand-harvested
WINEMAKING	Grapes were refrigerated at 8°C for 24 hours before crushing. Double selection of bunches and grains. Cold maceration for four days. Fermentation in 6,500-liter (1,700-gal) oak casks. Push-downs were performed. Fermentation at 28°-30°C (82°-90°F), with wild yeasts. Post-fermentation maceration lasted 30-35 days. Malolactic fermentation occurred in barrels.
ANALYTICS	Alcohol 14.5 % Acidity 5.7 g/l
OAK AGING	16 months in French oak barrels (80% new, 20% second-use).
TASTING NOTES	Aromas of dark berries like such as blueberries, cassis and blackberries, and floral notes that are the result of the cold year. The subtle calcareous notes add complexity. This Malbec offers good natual acidity and excellent alcohol balance. Good flow of very fine tannins. Compact and intense wine.
FOOD PAIRING	Hard and smoked cheeses. Spicy or hot preparations, especially those with pepper. Grilled vegetables and funghi. Red meats over an open fire.