NOSOTROS

Sofita



VINTAGE	2018
VARIETALS	80% Malbec, 20% Petit Verdot
REGION	Los Chacayes, Valle de Uco, Mendoza
ELEVATION	1,200 m.a.s.l. / 3,940 ft. (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5 % ACIDITY 6.08 g/l
WINEMAKING	Double-selection process (bunches and grains). Cold maceration for four days. Indigenous yeasts. Delestages, pump-overs and push-downs three times a day. Extended maceration for 30 days at 31°C (88°F) maximum. Fermentation in 225-litre French oak barrels. Preservation on lees and battonages. Malolactic fermentation occurred in barrels.
AGING	16 months in French oak barrels (80% new, 20% second-use).
TASTING NOTES	Elegant red color with purple hues. It displays aromas of red berries, raspberry and violets followed by notes of black pepper and tobacco. The mouth is complex and balanced, with soft, ripe tannins that outline an elegant finish.
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.

Susana Balbo