



NOSOTROS

Single Vineyard Nomade



VINTAGE	2021
VARIETALS	100% Malbec
REGION	Los Chacayes, Uco Valley
ELEVATION	1,110 m / 3,640 ft above sea level (average)
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 14.5 % ACIDITY 5.40 g/l
WINEMAKING	Double selection of bunches and grains. Cold maceration for four days. Fermentation in 6,500-liter (1,700-gal) oak casks. Only push-downs were performed. Fermentation at 28°-30°C (82°-90°F) with wild yeasts. Post-fermentation maceration lasted 30 days and malolactic fermentation occurred in barrels.
AGING	16 months in 80% new and 20% second-use French oak barrels.
TASTING NOTES	This Malbec is a wine of an excellent aging potential that displays aromas of cassis and blueberries and a hint of floral notes. It has an outstanding structure, with medium grain, extremely long tannins. It exhibits excellent freshness due to its natural acidity and it has an outstanding aging potential.
FOOD PAIRING	Grilled, roasted or smoked preparations. All sorts of meats, mostly red or pork. Hard and smoked cheeses. Spicy or hot preparations, especially those with pepper. Grilled vegetables and fungi.

Susana Balbo