

ISABELA

Malbec



GRAPE

100% Malbec

VINTAGE

2019

HARVEST PERIOD

Beginning April

ORIGIN

Patagonia, Argentina.

AGE OF VINES

15 years

ALTITUDE OF VINEYARD

550 feet above sea level

LATITUDE

39.2° South

SOIL

Semi-desert, gray alluvial, with colluvial-alluvial sediments, limestone with good permeability and drainage, low organic matter and poor fertility.

CLIMATE

Temperate continental. Linear Oasis which runs through the arid Patagonian steppe, where the average annual rainfall is around 200 mm. Maximum temperature is 34°C and minimum is 13.2°C, with a great temperature range. Windy, with an average wind velocity of 6 mph and an average annual humidity of 56%.

HARVEST METHOD

Hand picking in 18 Kg conical baskets early morning.

SUGAR CONTENT AT HARVEST

24 brix

VINTAGE CONDITIONS

Optimal conditions with low precipitation in winter assured dormancy during vegetative recess. A dry summer with medium temperatures and broad temperature range (mean 25.5°C), assured a balanced sugar content and even ripening, thus obtaining both sugar and phenolic maturity. A slightly early harvest helped maintain fresh character as fall had normal temperatures. Tannins in seeds and skins are soft and delicate.

GRAPE SELECTION

The grapes are hand-sorted, on a double-sided vibrating selection table, and introduced to the winery with screw pumps through a chilled tubular interchanger.

MACERATION

Cold maceration at 8°C for 7 days and maceration with grape skins during alcoholic fermentation for 15 days at an average temperature of 25°C to 27°C.

AGING

10 months in French and Central European oak barrels and stainless steel and then 6 months in the bottle prior to release.

RECOMMENDED CELLARING

drink now or age up to 7 years

TASTING NOTES

Expressive and vibrant in the nose with dark fruit, orange peel, violet along with chocolate, and coffee notes. The wine is full bodied yet fresh, mineral and juicy.

PAIRING NOTES

Steak, lamb, chicken, duck, pastas and anything grilled.