

LABORUM DE PARCELA

FINCA ALTO RÍO SECO

BLOCK 4 | MALBEC | 2021



PRODUCTION
10.000
BOTTLES



Purple with violet hues. Elegant and complex aromas of fresh and defined fruit character reminiscent of plums and blackberries, with floral hints of roses. The mouthfeel is compact, with firm tannins, nicely flowing body and vibrant acidity. The palate shows great texture against a backdrop of crisp fresh fruit and somewhat herbal tones. Flowing finish with aromas of ash and thyme.

VINEYARDS: Finca Alto Río Seco is located at the foot of the Sierra de Quilmes, the slope of the land and the great variety of topographic features favor the formation of micro-terroirs. This vineyard is oriented 30° to the northwest, which avoids the afternoon sun and preserves the fresh fruit notes, while the constant breezes ensure healthy, well-balanced Malbec vines. The extremely rocky and poor soils allow these micro-terroirs to fully express themselves in our wines.

LOCATION: Cafayate, Salta, Argentina, 1750 meters above sea level.

AGRONOMIST: Daniel Guillén.

VARIETY: Malbec 100%.

WINEMAKING: Harvest by hand, selection of clusters and subsequent berry selection. The must is cold macerated for 4 days at 8°C and then fermented with native yeasts from the vineyard in stainless steel tanks. The wine is then aged in 225 and 500 liter oak barrels (40% new, 60% used) for 14 months where it undergoes malolactic fermentation. Lightly filtered and bottled. Stored in bottle for at least 10 months.

AGING POTENTIAL: 12 years.

WINEMAKER: Francisco Puga.

PAIRING AND SERVICE SUGGESTIONS: Serve at a temperature between 16°C and 18°C (61°F and 64°F). It goes well with braised lamb and grilled meats, as well as vegetarian options such as eggplant parmesan, classic hummus, pastas with pomarola sauces and medium intensity cheeses, such as Gouda or Edam.

ALCOHOL: 14.40° PH: 3.74 ACIDITY: 6.30 g/l SUGAR: 2.02 g/l



RODIGA
EL PORVENIR
DE CAFAYATE