

LOS VINOS DE  
•• TOMÁS ACHÁVAL ••

# NŌMADE

## MALBEC 2014

EL CEPILLO, UCO VALLEY - MENDOZA

**Uco Valley in the province of Mendoza is the cradle of Malbec in Argentina. Produces Malbec with character and spirit.**

This wine was born in a 23-year-old vineyard at 3,450 feet / 1.040 meters a.s.l. located at the foothill of the Andes in El Cepillo, Uco Valley; Mendoza.



## "WINES WITH A SENSE OF PLACE AND ADVENTURE"

### SOIL

Free draining soil composed with alluvial sediments with predominance of clay and rock base with a stony, sandy surface. These characteristics are excellent for quality viticulture, as they stress the vines, leading to decreased vigor and lower yields.

### CLIMATE

Very Dry and Continental with thermal temperature amplitude from 20 to 30 degrees fahrenheit. These will give slow and long ripening periods achieving rich and concentrated flavors, balanced sugars and acidity with phenolic ripeness.

### TASTING NOTES

The nose expresses multiple aromatic layers of ripe red fruit, plums and prunes with nutty and woody notes. Long and elegant finish.

### TECHNICAL DATA

**Variety:** 100 % Malbec

**Harvest:** 4.000 bottles. Minimal Intervention Viticulture.

**Yield:** 5 tons per hectare.

**Aging:** 18 months in new to second use French oak barrels.

**Alcohol:** 14.5 % by Vol. 750 ml