

NÓMADE

MALBEC 2018

LA CONSULTA, 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 75-year-old vineyard at 3,400 feet / 1.030 meters a.s.l. located at the foothill of the Andes in La Consulta, 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

Dark violet color with ruby red reflections. At the nose we perceive blackberry, blueberries and plum. Medium to high density at the mouth with round and sweet tannins.

TECHNICAL DATA

Variety: 100 % Malbec

Harvest: 5.800 cases x 12. Hand Harvest - Minimal Intervention Viticulture.

Yield: 8 ton per hectare.

Aging: 8 months in French and American oak barrels.

Alcohol: 14.00 % by Vol. 750 ml