

GAUCHEZCO

RESERVE



MALBEC 2019

Grape variety	100% Malbec
Vineyards	50% Vista Flores, 50% Los Arboles, Uco Valley, Mendoza
Harvest details	Manual harvesting in the last week of March, 2019

VINIFICACION

Bunch selection. Grapes destemming. Maceration before fermentation for 48 hrs. Alcoholic fermentation took place for 10 days.

Maceration after fermentation: 3 days. Natural Malolactic fermentation.

Aging process: 50% of the wine was aged in third use French (60%) and American (40%) oak barrels for 10 months.

Bottle aging: 6 months.

TASTING NOTES

Color Deep red with violet hues

Nose Elegant and complex style where notes of plum, raspberry, violets and vanilla invade the nose

Palate The wine is balanced and concentrated with well rounded tannins which emphasize its personality. A long and smooth finish.

91 pts. - Tim Atkin 2021

91 pts. - James Suckling 2021

GAUCHEZCO
— VINEYARD & WINERY —