

GAUCHEZCO

ESTATE



MALBEC 2019

Grape variety	100% Malbec
Vineyard	Barrancas Maipú - Mendoza
Soil	Loamy-sandy soil of alluvial origin
Irrigation	Drip Irrigation
Age vineyard	25 years
Vine cultivation	VSP in bilateral cordon system
Harvest details	Manual harvesting from second week of March,2019

VINIFICATION

Bunch selection, grapes were destemmed and crushed.. Maceration before fermentation for 48 hrs. 14 days of alcoholic fermentation. Natural malolactic fermentation.

Maturation: 15% of the wine spent 8 month in third use French and American oak barrels.

TASTING NOTES

Color: Deep red color with violet hues.

Aromas: Fruity, with violets flowers, cassis and cherries notes. Chocolate and tobacco.

Palate: Entry sweet, mild tannins of medium intensity with balance of acidity, freshness and smoothness.

Food pairing: roast meat, stuffed pastas, hard and spicy cheeses

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— VINEYARD & WINERY —