

— 1750 METROS DE ALTURA —

Cafayate

ESTATE  
MALBEC



The Cafayate Estate line's Wines add complexity and intensity to the characteristics typical of the terroir where they are born. Made only using grapes selected from old low-yielding vineyards and aged in French oak barrels, they faithfully express the sun, fruit and character of Cafayate.

**AWARDS** 🏆 Descorchados 2025 = 91 Points

### TASTING NOTES

**Vista:** intense violaceo red with purple reflections.

**Aroma:** ripe plum, raisins, sweet and toasted spices notes as a result of its ageing in oak.

**Palate:** balanced, full-bodied, with sweet and ripe tannins and a smooth and toasted mouth finish.

**Suggested pairing:** grilled red meat, ripe cheese, stews and kid goat meat.

**Ageing potential:** 4 years.

**Serving temperature:** 16° - 18° C

### TECHNICAL DESCRIPTION

**Varietal Composition:** 100% Malbec.

**Origin:** Valle de Cafayate (5,750 f.a.s.l) Salta, Argentina.

**Maceration:** pre-fermentative: 72 hours at 8°C - post-fermentative: 10 days.

**Alcoholic fermentation:** 7 days at 24°-26°C

**Malolactic fermentation:** yes

**Ageing:** 6 months in French oak barrels and 6 months in stowed bottles.

**Vintage:** 2024

**Alcohol:** 14% vol

**Residual Sugar:** 2,2 g/L

**Total acidity:** 5.70 g/L

**pH:** 3.6



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BEBER CON MODERACIÓN. PROHIBIDA SU VENTA A MENORES DE 18 AÑOS. SI VAS A CONDUCIR NO TOMES ALCOHOL