

2022 Gran Mascota Malbec, La Mascota



Country: Argentina

Region: Mendoza

Grapes: Grape Malbec 100

Tasting Note:

Serious Malbec that avoids ponderousness thanks to the plums, violets and spices that stream into the drinker's mouth and nose.

Winemaking:

The harvest is carried out by hand using bunch selection before destemming and crushing at the winery. Fermentation occurs in stainless steel tanks using wild yeasts for a minimum of 25 days at 25-27°C. Natural malolactic fermentation also takes place followed by ageing in French oak barrels for 18 months. The wine is then filtered & bottled.

Vineyard :

The grapes for this wine come from a selection of vines planted on clay soils, settled on boulders, located in the Uco Valley at 1050 metres above sea level.

Food matching:

Enjoy it with a grilled rib eye steak and chimichurri sauce

Code A0506122	Practice Yes
Product STILL	Acidity 5.65 g/L
Style Red, Warm and Spicy	Residual Sugar 3.41 g/L
pH Level 3.60	Organic No
ABV 14.50 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



(<https://twitter.com/EnotriaCoe>)



(<https://www.instagram.com/enotriacoe/>)



(<https://www.facebook.com/EnotriaCoe/>)

(<https://uk.linkedin.com/company/enotria-winecellars-ltd>)

@EnotriaCoe (/)

23 Cumberland Avenue
NW10 7RX | London
www.enotriacoe.com