

# Cafayate

## Malbec

*The nature's wisdom provides our high-altitude vineyards with unrivalled conditions: sunny days and cool nights, scarce rainfall and optimal soils for vine-growing, which helps make a serene, expressive and superior wine.*

### TASTING NOTES

**Color:** Intense violet red with purple highlights.

**Aroma:** Plum, raisins and red pepper notes.

**Palate:** Balanced, full-bodied, with sweet tannins and a smooth and fruity mouth finish.

**Recommended pairings:** Grilled red meat, ripe cheese and ragout.

**Ageing potential:** We recommend drinking this wine within one year after its harvest, or 4 years later at the latest.

**Serving temperature:** 15° - 17° 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: 17 days

**Alcoholic fermentation:** 8 days at 24°-26°C

**Malolactic fermentation:** Yes

**Ageing:** No

**Vintage:** 2021

**Alcohol:** 13%vol

**Residual sugar:** 3.85 g/L

**Total acidity:** 5.55 g/L

**pH:** 3.6



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