

# Cafayate

## ESTATE

### Malbec

*The Cafayate Estate line's wines add complexity and intensity to the characteristic typicity 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

James Suckling 2021 | 91 pts

Decanter 2020 | 90 pts



**Colour:** Intense violace 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:** 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: 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:** 2021


**Alcohol:** 14.7%vol

**Residual Sugar:** 3.30 g/L

**Total acidity:** 5.70 g/L

**pH:** 3.6

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