

## AUKA – MALBEC

**ORIGIN:** La Consulta, San Carlos, Mendoza, (Argentina)

**VARIETIES:** 100% Malbec

**ANALYSIS:**

<i>Alcohol:</i>	14.1 %
<i>pH:</i>	3.67
<b>Total Acidity:</b>	4.92 g/l



### **VINEYARD:**

This malbec comes from our own vineyard surrounding winery.  
Altitude: 1050m or 3214 ft. Age of vines: 20 years

### **MARKETS:**

United States; Canada; Brazil; Peru; Hong Kong; Philippines; Thailand; Poland; Lithuania;  
Lithonia; Japan; China; New Zealand; Australia; Korea; Ireland; Germany and Nigeria.

### **PROCESS:**

Hand-Harvested during first week of April, keeping a correct ripen between tannins and sugar level. Stemming machine is used to obtain a whole berries to keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days, time we carefully keep the temperature is controlled, doing several pump over and delestages according the daily analysis reports and tasting of wines. We allow half malolactic fermentation of red wines to enhance its characteristics and complexity, but to keep the natural fruits that come to this great varietal. In all the process we look for the great spirit of Malbec.

### **TASTING NOTES:**

A lovely wine with intense deep, brilliant red hues and the aroma of red berries and vanilla. It is fresh, sweet, and creamy with a touch of dry nuts and a long finish.

**FOOD PAIRING:** ideal to serve with soft cheeses, some barbecues, dry fruits as nuts and chocolate mousse.

**WINEMAKER:** Lic. Sergio Gimenez.

**BOTTLES PER CASE:** 12 x 750 ml