

AUKA



VARIETY: Malbec

VARIETY COMPOSITION: 100% Malbec

LINA: Auka

VINEYARD: Finca La Humbertita. 990 masl - planted in 1999.
At trellis, 5500 plants per ha - 80qq/ha. Loamy loam soil.

VINIFICATION: Manual harvesting in mid-march
Fermentation: at low temperatures for 25 days. Each quarter is harvested in different stages, obtaining totally different wine profiles in each case. Gentle extraction is carried out to achieve fruity aromas and balanced tannins. 100% malolactic fermentation in all our wines.

ALCOHOL: 14%

AGING: 70% aged in contact with French and American oak of second use.

TASTING NOTES:

SEE: Intense, bright red.

NOSE: Intense fruitiness, marked notes of fresh red fruits in balance with hints of vanilla, given by its maturation in barrels

MOUTH: Fresh wine, with balanced acidity. Pleasant in the mouth.

FOOD PAIRING:

Meats, Roasts, Empanadas, Pastas