



# AUKA

BARREL SELECTION

## Don Alfonso

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**VARIETY:** Malbec

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**VARIETY COMPOSITION :** 100% Malbec

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**LINE:** Barrel Selection

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**VINEYARD:** Finca La Humbertita

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**VINIFICATION:** The winemaking is always done in small vats (micro vinification), in open top French oak vats, in bins, the cap is handled the handling of the cap is manual to enhance the extraction of aromas, color and, above all, maceration structure. Pre-fermentation at 10°C for 48 hours. Fermentation at 25° C, the entire volume is matured in oak barrels of first and second use for 16 months, where it , where it undergoes malolactic fermentation. Complex wine with great structure. It is suitable for aging for several years.

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**AGING:** 90% aged in contact with French and American oak for 16 months 10% of wine without oak contact.

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**TASTING NOTES:**

**SEE:** Intense red with violet reflections. Bright

**NOSE:** Intense and complex. Notes of violets and red fruits tobacco, cocoa and subtle notes of vanilla from its long maturation in barrels.

**MOUTH:** A very concentrated wine, but at the same time in the mouth. Great structure and depth.