

La Mascota

Malbec 2023



RED STILL WINE



ARGENTINA



MENDOZA



SUITABLE
FOR VEGANS

TASTING NOTE

Intense and rich Argentinian Malbec, packed with black fruits, both fresh and baked and freshened with a waft of liquorice and vanilla.

VITICULTURE

The vines for these grapes are planted on deep and stony soils in the vineyards of Finca La Mascota in Cruz de Pietra, Maipu, Mendoza.

VINIFICATION

The harvest is carried out by hand using bunch selection before destemming and crushing at the winery. Fermentation and maceration occurs in stainless steel tanks for a minimum of 25 days at 23-25°C. Natural malolactic fermentation also takes place followed by ageing in new French and American oak barrels for 15 months. The wine is then filtered & bottled.

FOOD MATCHING

Ideal to match with grilled meats or strong cheeses.

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| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 14% |
| GRAPE VARIETIES | Malbec (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | 64436123 |
| EXPRESSION | Red, Richly Textured and Full-Bodied |
| COUNTRY | Argentina |
| REGION | Mendoza |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.7 |
| TOTAL ACIDITY | 5.38g/l Tartaric |
| RESIDUAL SUGAR | 2.35g/l |
| SKU | 64436123 |