



# Mil Piedras Malbec



**Varietal:** 100% Malbec

**Elevation:** 1100m

**Practice:**

**Dry Extract:** 29.8 gr/liter

**Appellation:** Uco Valley (Argentina)

**Production:** 12,500 cs

**Alcohol:** 14%

**Acidity:** 5.43 gr/liter

**Residual Sugar:** 4.33 gr/liter

**pH Level:** 3.90

**Tasting Notes:**

Cassis and blackberry aromas are bold and show a feral side as this breathes. Fresh and charged up on the palate, this hits with cassis and blackberry flavors in front of a fruity, not oaky finish. Drink this pleasurable, well-made Malbec now through 2017.

**Aging:**

5 months in previously used French & American oak barrels.

**Winemaking:**

The alluvial soil in this area is known for being extremely stony with predominately sand content, which allows the roots of the vines to reach incredibly deep into the ground while offering excellent drainage.

**Food Pairing:** Pair with grilled red meats or empanadas

**Accolades:**

**Wine Enthusiast – 90 pts Best Buy**

