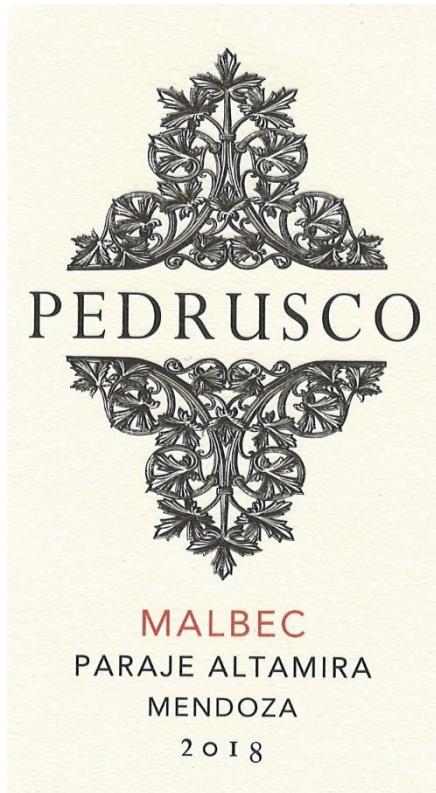


PEDRUSCO

2018 Malbec

ALTAMIRA, MENDOZA, ARGENTINA



The Pedrusco Malbec is one of the newest wines we've released for several years. The wine industry is a serious business and I'm looking for serious results, and this wine gives them. The vineyard we chose to work with is an 80-years-old vineyard producing only two to three clusters per vine—tiny yields. It's farmed in a traditional furrow irrigated manner with very low heads to the ground. The vineyard at an elevation of 3609 feet creates a cool climate Malbec.

Vintage: 2018

Appellation: Altamira

Yield: 4.0 tons / acre

Alcohol Level: 14.5%

Composition: 100% Malbec

T.A.: 5.2g/l

pH: 3.68

Aging: 70% French
30% American
20 months
25% new

Fermentation Notes:

The Pedrusco Malbec is fermented in concrete tanks with an epoxy liner. We use traditional fermentation methods with carefully selected yeasts for ten days at temperatures in between 20 and 29 degrees Celsius. The wine goes through 100% malolactic fermentation.

Tasting Note:

This seductive, cool climate Malbec provides a creamy texture, strong structure, and a zippy palate. Enjoy earthy notes and violets on the nose, with spicy blackberry and rose petal appearing on the palate. Enjoy!