



WAYRA

Mountain winds

ESTATE

MALBEC 2021

VARIETY	100% Malbec
APPELLATION	Valle De Uco. Los Árboles, Tunuyán, Mendoza.
ALTITUDE	1250 msnm
ANALYSIS	Alcohol: 13,5° Acidez Total: 5,16 g/l
FERMENTATION	100 % fermentación con levaduras indígenas.

HARVEST

Hand-harvested in 12 kg bins, in stages within the same lots. Always during the early hours of the morning to ensure that the grapes reach the winery at a low temperature. Bunches that do not meet the quality and health requirements are discarded directly while harvesting.

VINIFICATION

Fermentation takes place in traditional concrete tanks at low temperatures of 20°C - 22°C for approximately 20-25 days, with the objective to obtain a greater aromatic intensity. Determined by several tastings of the must, the extraction of the sediments are carried out manually, achieving a wine with superb structure. 100% of the volume matures in used French oak barrels for 2-3 months depending on the lots, where it undergoes malolactic fermentation.

Our Estate Malbec is a fresh, fruit-forward wine with a medium structure. Ideal for your every day enjoyment.