



WAYRA

Mountain winds

GRAN MALBEC

2019

VARIETY	100% Malbec
APPELLATION	Mendoza Valle De Uco Los Árboles, Tunuyán
ALTITUDE	1,250 m 4,100 ft asl
ANALYSIS	Alcohol 14.5 Total Acidity: 5,5 g/l
FERMENTATION	100 % fermented with indigenous yeasts

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

We use several fermentation techniques - microvinifications in small tanks, open top French oak tanks and small roll fermentors. Pigeage is performed several times manually during fermentation to enhance the extraction of aromas, color and, above all, structure. 100% of the wine undergoes malolactic fermentation and is matured in first and second use French oak barrels for 15-18 months.

Our Gran Malbec is a complex wine with great structure, with great cellaring potential. Decanting is recommended.