



SINGLE VINEYARD



100% Malbec.



Los Sauces, Tunuyán, Mendoza province, Argentina. 1050 meters above sea level. Homogeneous, deep, permeable soil. Sandy loam composition, with the presence of boulders at a depth of 2 m. manual harvest. Limited production, one bottle per plant.



Aging for 12 months in French and American oak barrels. 12 months of storage in our cellar.



Fresh, young wine with fruity characteristics. Intense red color with violet hues. It has aromas with hints of fresh red fruits and white pepper. Good structure and soft tannins.



Ideal to accompany seasoned white meats, red meats and foods with creamy and dairy sauces. Excellent companion of chocolate.



Service temperature: between 14° and 18° C.

ENRIQUE
FOSTER
