



# ANCESTRAL

Our “Ancestral” line of wines has been created with the purpose of expressing the soil of our vines located in Uco Valley, through the combination of terroir and “clayvers”, that reach a perfect combination of the hard work of our winemakers, from the place of origin of the grape, taking into account how meaningful and important it is to appreciate each one of the participants in this great project.



(100% Malbec).



Los Altepes estate: Los Arboles, Tunuyán, Uco Valley, Mendoza. This vineyard grows in a frank sandy soil, 1250 meters altitude in high vertical shoot position training, being a traditional one.



The process to produce this wine begins with the selection of one vine plot which is approximately 500 m2 inside the same vineyard. The grapes for this wine come from this plot. The clusters are destemmed, pulling out grape by grape placing them into the vessels (clyvers). From that moment onwards, alcoholic fermentation starts. It lasts from 10 to 15 days at 22° temperature. After that, malolactic fermentation is produced always in the same containers. By the end of this process, racking begins pulling away the thick lees. Once wine is stabilized, the wine stays in the clyvers until the following year. It is kept into these clyvers for 12 months and then the wine is bottled. It is calculated to have more than 10 years aging potential



Red rubi color with violet hues. In nose, some lactic fresh aromas can be found such as ripe cherries, fresh quince, hazelnut, black red fruit sauce and leather. In mouth, it is a wine with a good presence of tannins that unfolds the typical characteristics of the terroir. It also appears round and balanced with a fine finish.



Ideal to pair with grilled and smoked red meat or well-seasoned fish. Excellent with chocolate or dairy desserts.



Recommended service temperature between 14° y 18°