





Born in the heart of the Uco Valley, our wines accurately express the qualities of this terroir, unique in the world. Each of the projects is thought to become a dream in a glass, raising the spirit to discover the fantasy that reveals each varietal.



(100% Malbec)



Los Barrancos Estates Vista Flores, Tunuyán, Valle de Uco, Mendoza, Argentina. 1.050 above sea level. High density vertical shoot position, 6.850 plants per hectare, only 2 bottles per plant.



Hand picking bins of 18 kilograms capacity. Fermentation take place in raising the spirit to discover the fantasy that reveals each varietal.concrete tanks during 10 days at temperatures between 24° to 26°. Only 30% of the wine is aged in oak. Remaining 70% unoaked (only fruit).



It has an embroidered color with violet tones. On the nose it expresses aromas of ripe cherries, fresh fruits such as raspberry, oak and fresh quince. Soft entry in mouth, rounded and with a good finish.



An ideal pairing is seasoned white meats, red meats and food with creamy and dairy sauces. Excellent companion of chocolates.



We suggest serving between 14° and 18° C.