



ANGULO INNOCENTI



Nonni Malbec | 2016

VINTAGE: 2016

GRAPE: 100% Malbec

TASTING NOTES: The Angulo Innocenti Nonni is meant to celebrate our great grandfathers, both vintners. With a friendly style, this wine express the freshness of the signature grape of Argentina. It shows fresh dark fruit aromas and soft round tannins, which give this wine an elegant finish.

VINEYARD:

Location: La Consulta - Uco Valley

Climate: Cool, sunny days and cold mountain nights.

Soil: Poor sandy soils with round, calcareous rocks.

Irrigation System: Drip Irrigation.

Pruning: Double Guyot.

Harvest: Manually harvested in small plastic bins of 18 – 20 kilograms.

Yield/Acre: 3.5 Tons.

WINEMAKING:

Fermentation: Stainless steel tanks at 25° C. Indigenous yeasts.

Maceration: Lot #4 of Malbec. 3 days of cold maceration and 7 days of fermentation.

Malolactic Fermentation: Spontaneous in stainless steel tanks.

Aging: 30% of the wine for 6 months in used French oak.

Alcohol Vol: 13.3 %
