



ANGULO INNOCENTI



Malbec | 2016

VINTAGE: 2016

GRAPE: 100% Malbec.

TASTING NOTES: The Angulo Innocenti Malbec shows the beautiful expression of La Consulta cool climate. With a dark, intense purple color, the wine shows the rich, dark fruit flavors and delicate violet notes, very typical of the La Consulta terroir, making this area so appreciated for Malbec. This wine also shows freshness, balance and perfect acidity.

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.

WINEMAKING:

Fermentation: Stainless steel tanks and concrete vats, at 26°C. Indigenous yeasts.

Maceration: 4 lot blend of Malbec. Blocks 7 and 4 co-fermented with 7 days of cold maceration, blocks 9 and 19 also co-fermented with 8 days of maceration post fermentation. And block 9 with 12 days of maceration post fermentation. Three different picking dates.

Malolactic Fermentation: Spontaneous in barrels.

Aging: 8 months (50% of the wine).
