



**ANGULO INNOCENTI**

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## Nonni Malbec | 2017

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**VINTAGE:** 2017

**GRAPE:** 100% Malbec

**TASTING NOTES:** The Angulo Innocenti Nonni is meant to celebrate our great grandfathers, both vintners. With a friendly style, this wine expresses 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: 13.5 %

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