

AMERI

Gualtallary Single Vineyard



Varietal	Vintage	Alcohol	Acidity/pH	Residual sugar
100% Malbec	2019	14.5%	5.77/ 3.62	2,28

Winemaking

Manual harvest at the beginning of april. Careful hand selection of the cluster and grapes. Fermentation with selected yeast at a maximum temperature between 25°C and 28°C for 14 days and 20 days of maceration in oak barrels . The fermentation temperature is kept low, extracting intense aromas. 100% Malolactic. Aged in French oak for 12 months.

Tasting Notes

Deep violet color. Violet flower and black fruit aromas. It is velvety and complex in the mouth with sweet tanins and a delicate finish.

Vineyards

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Temperature drop during the night provides the ideal conditions for slow ripening of the grapes and helps obtaining complex aromas and flavors.

Soil

Sandy soil with presence of stone and sandy loam with calcareous inlays . The higher deepness of the terroir helps the vines to reach the lower layers of the soil, improving their contact with different minerals of Gualtallary.



Rodrigo Serrano
WINEMAKER