

VIRGEN *USDA Malbec* 2020

Background:

Virgen defines our USDA-certified, no-sulfites-added, vegan, organic wines, the purest expression of our pristine, high-desert Tupungato Valley terroir in Argentina's Mendoza region. Here, sandy/gravel soils, year-round sunshine and 50°F/10°C day-to-night temperature shifts combine for exceptional conditions in which to grow healthy, high-quality organic grapes. The result: super-flavorful, fresh-tasting, naturally elegant wines.

Soil:

Poor sandy gravel soils with good drainage.

Vineyards:

Own vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 1,200 mts / 4,000 ft. altitude. Vineyards located in high altitudes have a lower temperature, allowing a better development of quality grapes.

Winemaking:

Manual harvest during the last week of March and the first week of April. Cold maceration at 10°C / 50°F for 48 hours. Fermentation 50% under indigenous yeasts and 50% selected yeasts at a maximum temperature between 25°C / 77°F and 27°C / 80°F for 10 days.

Technical Data:

Varietal: 100% Malbec

Alcohol: 14,5%

Acidity-Ph: 5,60/3,65

Residual Sugar: 1,8 g/l

Tasting Notes:

Argentina's signature grape is presented in its full, unadorned glory – no added sulfites, not oak, just fresh, briary red and plummy black berry fruit flavors.

Pairing:

Ideal companion for grilling; burgers, steaks, lamb.



Tupungato, Uco Valley,
Mendoza, Argentina.

