



TASTING NOTES

This emblematic varietal presents an intense red color with violet hues. Aromas reflect its brief aging in oak, combined with notes of ripe red fruit. On the palate, it is rich and full-bodied, with a defined personality and smooth, sweet tannins.

MI ESTANCIA PREMIUM MALBEC

TECHNICAL SHEET

Varietal: 100% Malbec.

Bottle size: 750 ml.



Pairing: Red meats, pasta dishes, and grilled river fish such as trout and dorado.



Serving temperature:
16°C -18°C (60°F-64.4°F)



Cellaring potential:
6- 7 years .

WINEMAKING

Hand-harvested grapes are carefully selected in the vineyard. Following gentle destemming and cooling, the must is transferred to vats for fermentation, which takes place over approximately 10 days with selected yeasts at a controlled temperature of 27 °C. The wine rests in masonry vats for 4 to 5 months and subsequently, aged for a short period in French and American oak. It is then bottled and bottle-aged for 4 months prior to release.

Winemakers: Oscar Egea, Walter Egea.

Agronomist: Jorge Riveros.

VINEYARDS

Located in the departments of Santa Rosa and Junín, Eastern Mendoza.

Vine age: 25 years.

Altitude: 650–700 m.a.s.l.

Yield: 10.000 kg/ha.

Irrigation: Combination of underground water and meltwater from the Andes.

Annual production: 45,000 bottles.