

2020

# Finca Buenaventura, Selección Malbec

<b>Closure:</b>	Cork
<b>Organic:</b>	No
<b>Biodynamic:</b>	No
<b>Vegetarian:</b>	Yes
<b>Vegan:</b>	Yes

## Vineyard

1174 masl. The coolest corner of Tunuyán, which borders Tupungato.

60 hectares of micro plots planted per variety and according to each specific soil type.

Walnut and almond trees planted to improve biodiversity.

## Viticulture

100% hand harvested. Sustainable management of the vineyard, in the process of certification. Horses roam free eating weeds and naturally help fertilise soils.

## Winemaking

Maceration pre fermentation for 72 hrs. Fermentation with indigenous yeasts. 15 days of maceration post fermentation. 70% of the wine is aged in French oak barrels for 12 to 15 months. One year of bottle ageing prior to release.

## Tasting Notes

Violets, wild forest fruit and herbs with hints of spice. Pencil shavings and graphite give way to a savoury richness. Approachable and joyful, with a powerful finish.

[IG: Finca Buenaventura Wines](#)

<b>REGION</b>	Uco Valley, Mendoza, Argentina
<b>APPELLATION</b>	Los Árboles, Tunuyán
<b>BLEND</b>	100% Malbec
<b>WINEMAKER</b>	Sergio Gimenez
<b>ABV</b>	13.9%

