



FAMILIA FALASCO HERMANDAD MALBEC 2016

REGION: Mendoza, Argentina

APPELLATION: La Consulta, San Carlos, Uco Valley

YIELD (Hl/Ha): 38 hl/ha

VARIETY: 100% Malbec

WINEMAKER: Ernesto Peruzzi

VINEYARD

It sits in the shadow of the 5,830-meter volcano San José. It is one of the coolest part of the valleys, and gives bright acidity, vibrant fruit, fine, supple tannins and a solid structure that gives the wines very good longevity.

The altitude benefits La Consulta's vineyards by increasing the daily duration and quality of sunlight. It also improves air and water quality.

Due to the proximity of the Tunuyán river the terrain in the area is largely alluvial. The soil features a clay and rock base with a stony, sandy surface. This is ideal for viticulture as it allows for good drainage, and forces the vines to grow deep, strong roots.

VITICULTURE

Sustainable practices. VPS--DRIP IRRIGATION.

WINEMAKING

Cold maceration for 5 days, followed by fermentation for 28 days at a maximum temperature of 30°C and 100% Malolactic. 15 months aging in first fill French oak barriques.

TASTING NOTES

Intense violet colour with black-blue shades. Its aromas are reminiscent of ripe black fruits such as blackberries, ripe cherries and plums, with floral hints like violets blended with spicy notes, vanilla and chocolate driven by the oaked toasty bouquet. It is full-bodied, large volume, sweet tannins and velvety texture in the mouth with a long finish.

www.familiafalasco.com



CLOSURE: Cork

ORGANIC: No

BIODYNAMIC: No

VEGETARIAN: Yes

VEGAN: Yes