



TAPIZ ORGANIC MALBEC 2021



VARIETIES

100 % Malbec.

REGION

Las Uvas Estate, Tupungato, Uco Valley, Mendoza.

VINEYARDS

LAS UVAS ESTATE

ALTITUDE : 3346 feet (1020 meters) above sea level.

FEATURES: This property is characterized by outstanding North-South, not as is normal slope from west to east, giving different characteristics to their wines with good colorimetric intensity , intense aroma and good structure.

Not only Las Uvas State is certified organic by the OIA, but all the products we use (yeasts, enzymes) are certified GMO (genetically modified organisms) free.

The oak barrels are only of first use (new). The rest of the process is held with the corresponding traceability from vineyard to bottle product.

FERMENTATION

A cold pre-maceration takes place (5-8°C) for 5 to 8 days to extract color and aromas. Fermented in stainless steel tanks for approximately 10 to 14 days at 28°C.

100 % Malolactic Fermentation.

AGING

8 months aged in oak barrels.

TASTING NOTES

Bright red color with violet tints. Presents fresh aromas of red fruits, such as cherry, strawberries and strawberries. The aging in oak barrels provide vanilla notes. The palate is balanced, vivacious and elegant.

TECHNICAL INFORMATION

Alcohol 13.60 %

Acidity 5.40 g/l

pH 3.66

Residual Sugar 2.40 g/l