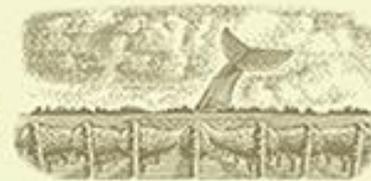




WAPISA



WAPISA MALBEC UNDERWATER 2018



VARIETIES

100 % Malbec.

REGION

Los Acantilados Estate, San Javier, Atlantic Patagonia, Río Negro.

VINEYARDS

LOS ACANTILADOS ESTATE

ALTITUDE: 328 feet (100 metros) above sea level.

FEATURES: It is a very close area to the Atlantic Ocean, giving a special tipicity to its wines, with intense spicy notes, good color and structure.

FERMENTATION

Cold pre-maceration takes place at 0°C for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 days at 26°C. 100% malolactic fermentation.

AGING

Storage time under water: 8 months.

The wine was stowed in stainless steel cages at a depth of 10 m for 8 months. Thicker bottles were used to resist pressure and sealed with special food grade wax.

TASTING NOTES

The influence of time is very emphasized. The aromatic expression is strongly complex on the nose, repeating the same effect on the palate, resulting in a more refined wine. The wine reached a very important roundness, great smoothness and excellent aftertaste. A long wine that lasts over time.

TECHNICAL INFORMATION

Alcohol 14.0%

Total Acidity 4.87 g/l

pH 3.73

Residual Sugar 2.82 g/l

Lot: 066-19 / LatitudE: 40° South / Depth: 10 meters with 1 bar of preassure / Average temperature: 15°C