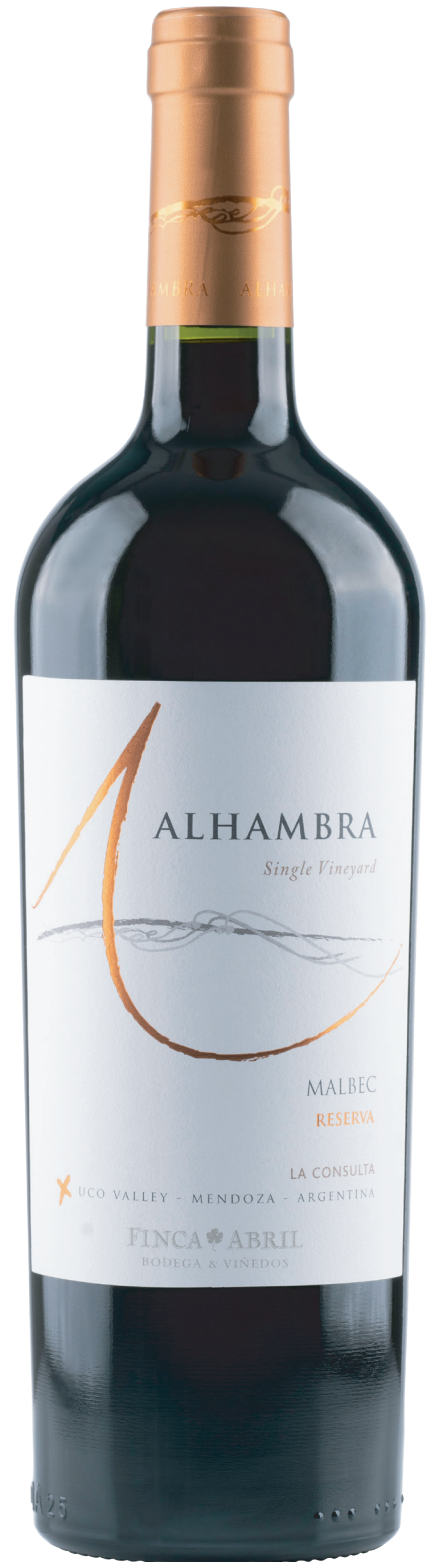


Alhambra Malbec Reserva Valle de Uco 2021

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| | Tech Specs |
| Type: | Red Still Wine |
| Ingredients: | 100% Malbec |
| Region/Subregion: | Mendoza, Valle del Uco |
| Vegan? | Yes |
| ABV: | 0.145 |
| | A closer look... |
| Soil: | Limestone |
| Age of Vines: | 1997 |
| Vineyard Size: | 11 ha |
| Climate: | Uco Valley is incredibly well-positioned to take advantage of the good conditions for wine producing, as it is flanked by mountains on all sides. The Andes Mountains have a moderating effect on the climate here, making it continental with hot summers and freezing winters. The annual average temperature is around 15°C. The extremes in temperature both throughout the day and at night help keep the grapes' sugar and acid levels in perfect harmony. |
| Farming Methods: | Hand harvested |
| Fermentation Methods: | During 7-10 days of maceration at 25°C |
| Elevage: | 12 months in used French oak |
| Fining/Filtration: | None |

All about this bottle

Finca Abril's vineyards were planted in the early 20th century. They have Cabernet Sauvignon, Malbec, and Merlot vineyards spread throughout 23 hectares. Both of their farms in La Consulta, in the province of Mendoza's Valle de Uco, are meticulously pruned and thinned to produce grapes of exceptional quality and low production. Visually, it's a deep, dark purple with a vivid purple ring. Nose of moderate strength, with ripe blueberry and blackberry scents predominating and followed by aromas of packed black cherries. Green peppercorn and wood aromas are also present, albeit they are very subtle. The flavor is fresh, young, and fruity at first, just like the aroma suggested. Ripe raspberry, blueberry, and cherry scents, with subtle background notes of green and dirt. Oak undertones, too. Acidity, tannins, and alcohol are all just about right, coming in at about the middle. Body is lighter, and the finish is moderate.



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