



TEXTO SÚBITO

55% MALBEC
45% CABERNET FRANC



Vintage: 2019

Production Area

Malbec: Gualtallary, Tupungato, Uco Valley

Cabernet Franc: Vista Flores, Tunuyán, Uco Valley.

Winemaking

Manual harvest using 300 kg bins.

Manual selection of clusters and grapes with de-stemming.

Maceration, Pre-Fermentation: Cold storage for two days at 8°C / 46°F.

Fermentation: 14 days at controlled temperature.

Maceration, Post-Fermentation: 4 days with daily pump-overs.

Malolactic Fermentation: In tank, followed by further ageing in first-use American oak barrels for 12 months.

Bottle Aging: 6 months at controlled temperatures.

ALCOHOL 13,5 % v/v	RESIDUAL SUGAR 3,2 g/l	TOTAL ACIDITY 5,5 g/l	PH 3,7
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Tasting Notes

Intense, dark ruby red colour. Elegant and complex aromas with raspberries, cherries and other red fruit, plus spicy notes reminiscent of black pepper. This wine stands out for its impressive structure and personality. Firm tannins combine with notes of vanilla and caramel, which gives both roundness and persistence on the palate. A remarkable wine that clearly expresses the terroir of the Uco Valley.

Awards

Vintage 2019

95 Points, Gold Medal – VINUS

90 Points – Vinous, Joaquín Hidalgo

Medalla de Oro – Gilbert & Gaillard



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