

BUEYES

MALBEC 2015

- **Grape variety** :100% Malbec
- **Origin**: La Consulta, Uco Valley, Mendoza
- **Elevation**: 3,465 feet (1056 meters) above sea level
- **Soil Composition**: sandy clay / loamy
- **HARVEST**: by hand during the third week of April
- **YIELD 3.6 tons per acre (8.8 tons per hectare)**
- **FERMENTATION** Pre-fermentation maceration for 5 days at 10° C;
fermentation in stainless steel tanks for 10 to 15 days, at 25/26°C. Malolactic
fermentation in barrels.
- **BARREL AGING** 8 months in 40% French and 60% American barrels (35% new
oak)
- **ALCOHOL** 14.0%
- **PRODUCTION**: 22000 bottles
- **TASTING NOTES**: Juicy plum and raspberry meet a melange of rosemary and
fresh violets. Medium-bodied and luxuriously smooth, flavors of red currants
and crushed blueberries lead to a lingering finish of with notes of slate,
followed by delicate tannins.

