

Malbec

Nómade - Argentina

FACT SHEET

Variety: 100% Malbec

Commune: Mendoza

Vineyard: Don José Salvático

Elevation: 3,630 feet above sea level

Yield: 1 kilo per vine

Fermentation: In temperature controlled stainless steel

Aging: 8 months in French and American oak barrels

Alcohol Content: 14.5%

Production: 4,000 cases



Growing Location:

This wine is a single vineyard Malbec varietal wine from Nómade's Don José Salvático vineyard from La Consulta in Valle de Uco, Mendoza. The property is the cradle of the estate's Malbec variety with vines of up to 80 years old. Don José, the vineyard manager, and his family have nurtured the vineyard from its beginning. The vineyard's premier location at the foot of the Andes mountains, the exceptionally low 1 kilo per vine grape yields, the superb elevation (3,630 feet asl), and the drastic temperature fluctuations of up to 18°C from the daytime to the night, truly distinguish this Malbec from all the others. Today Don José continues laboring this beautiful vineyard with a never-ending passion and devotion.

Vinification Process:

After the Malbec grapes are hand-picked from the premier Don José vineyard on the estate, they must be inspected and approved by Tomás Achával. The grapes that pass inspection are then fermented in temperature controlled stainless steel tanks. The wine is then aged for 8 months in French and American oak barrels and refined in the bottle.

Notes:

This remarkable, limited production (only 4,000 cases) Malbec displays a shade of intense reds and wraps the mouth into an aromatic rainbow of red fruit, plums and prunes. The wine is mature and elegant yet easy to drink.

Suggested Retail Price: \$19

