

**SOMEWHERE ELSE
VINEYARDS**



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MALBEC 2017

GRAPE VARIETY: 100% Malbec.

REGION: Tulum Valley (San Juan, Argentina)

VINEYARD DETAILS: Sandy loam soil. Flood irrigation.

WEATHER: continental, dry and semiarid with over 300 days of sun exposure. Annual rainfall around 106 mm.

TRELLIS SYSTEM: "Parral"

HARVEST DETAILS: Grapes are hand-picked in 450 kg bins.

YIELD PER HECTARE: 15.000 Kg.

WINEMAKING PROCESS:

The grapes are gently destemmed and crushed and then placed in stainless steel tanks. The alcoholic fermentation occurs approximately at 25°C. Long maceration before natural malolactic fermentation. **Aged in oak for eight months.** Cold stabilization and light filtration prior to bottling.

DESCRIPTION:

Intense, but elegant and forward with subtleties throughout. Deep ruby colour, intense aromas of ripe red fruits, with layers of spices and subtle vanilla. It has fine tannins that confer elegance and authenticity to its firm structure.

ALCOHOL: 13.8 % vol.

TOTAL ACIDITY: 5.4 g/l

SUGAR CONTENT: 3.0 g/l

AGING POTENTIAL: Up to 3 years.