

FILUS

Wine from
ARGENTINA

100% MALBEC

Uco Valley, Mendoza - Argentina

2018

Appellation: Altamira and Gualtallary. 40-60 years old vines.

Altitude: 1100 mts / 3600 ft.

Soil: stony at the bottom, clay loam on top.

Harvest: End of April.

Maceration: 3 days at 8° C / 46° F

Alcoholic Fermentation: It was carried out with the addition of indigenous yeasts during 15 days in stainless steel tanks at 25°-28°C / 77°-82°F. Afterwards, natural malolactic fermentation took place.

Aging: 40% of wine was aged in French oak barrels during 6 months.

Winemaker: Juan Pablo Curadelli

Alc./vol: 13.50%

Ac. Total: 4.78

Tasting notes: In the nose, black fruit, licorice and violet aromas stand out. In the mouth, it is a mild and ripe wine with sweet tannins and medium body. It displays an elegant finish with light mint notes.



Wine Spectator

BEST VALUE



**Tim
Atkin**

Vintage 2014

