



LOCATION:

Argentina > Mendoza > Uco Valley

VARIETY:

Malbec

WINEMAKER:

Alejandro Sejanovich,
Jason Mabbett, & Duncan Killiner



SCIENCE

ABV: 13.5%

SUGAR RATE: 1.96 g/l

TOTAL ACIDITY: 5.2g/l

PH: 3.77

Manos Negras Malbec

EXPERIENCE

NAME: Real winemakers get their hands dirty. Hands black with wine and dirt, that's what Manos Negras is all about. Rolling up their sleeves and getting their hands dirty.

CHARACTER: Classic aromas and flavors of plum, maraschino cherry, orange zest, and vanilla. Medium/full bodied with finely grained tannins and a succulent, fleshy palate.

ENJOY WITH: Serve with rich dishes like roasted meats, stews, BBQ, full flavored cheeses, burgers or a grilled cheese sandwich.

BEST RESULTS: 60°-64° in a Bordeaux style glass.

EXPRESSION

FERMENTATION: Native yeast fermentation in open stainless steel tanks for 10-12 days, with a maximum temperature of 77° F.

PRESSING AND EXTRACTION: Destemmed fruit, with two pump overs and one delistage per day until about 8% alc/vol is achieved to avoid seed tannin extraction. Then just moistening of the cap until fermentation is complete.

ELEVAGE: 6 months with neutral French oak, racked twice, battonage once a month to keep wine cloudy and reduced - this protects the wine and reduces SO2 additions.

FINING AND FILTERING: Earth pad filtered, vegan.

SULFUR: 5 ppm at crush; 10 ppm after malo; 15 ppm at bottling.

SOURCE

FARMING: Non-certified organic farming without pesticides. Only organic fertilizer and Bordeaux mixture (copper sulfate) are used in the vineyards.

LAND: 24 hectares in two different vineyards in southern Uco Valley. 12 hectares in Altamira at 3,700 ft. a.s.l. Shallow, poor, diverse rocky soils. 12 hectares in La Consulta at 3,000 ft. a.s.l. with shallow, silty soils.

VINE: 15+ year old vines, Vertical Shoot Position trellising.

HARVEST AND PRODUCTION: Hand harvested, 20,000 case production.

