

CARMELITA

2019
MALBEC

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UCO VALLEY
MENDOZA ARGENTINA



Carmelita Malbec 2019 is intense ruby red with violet hues in the glass. It offers aromas of plum, cassis, blackcurrants and a hint of violet. On the palate, soft spices, caramel and tobacco flavours combine with generous round tannins, good acidity and a long smooth finish.

Varietal	100% Malbec
Vintage	2019
Production	200 cases x 6 bottles
Vineyard	Located in the Uco Valley, Mendoza at an altitude of 1,085m above sea level. The high altitude, fertile soil and cool, dry climate provide ideal conditions for creating this outstanding wine.
Harvest	Hand picked on 12th April 2019
Yield	2.0 tonnes per acre
Winemaking	4 day cold maceration; 4 day post-fermentation maceration; 17 day total maceration period. 12 day primary fermentation performed in a small tank (average temperature 25 - 27°C). Malolactic fermentation in barrel ended September 2019.
Maturation	26 months in French oak (50% new)
Bottling	Bottled on the 1st July 2021. Unfiltered to ensure aromatic integrity. The wine will show deposits after cellaring - decanting an hour before drinking is recommended.