



# SANTA JULIA

## 1L MALBEC DEL MERCADO 2022

### GRAPE VARIETIES

100% Malbec

### TERROIR

Uco Valley, Argentina

### VINIFICATION

Fermentation with indigenous yeast, maceration for 20 days. Malolactic fermentation and aging in concrete vats. Half of the wine is fermented with whole cluster. Unoaked.

### TECHNICAL INFO

ALCOHOL

14.00% ABV

TOTAL ACIDITY

2.00 g/l

RESIDUAL SUGAR

2.00 g/l

### TASTING NOTES

COLOR: Intense purple with blue and red hues.

AROMA: Black and red fruits (cherry, plum, and cassis) mixed with aromas of vanilla and chocolate.

FLAVOR: Silky entry with soft and balanced tannins well mixed with black fruit flavors. Well balanced, with a long finish like all great Malbecs.

*Santa Julia Malbec del Mercado reflects our daily respect for and commitment to nature. This wine is meant to be enjoyed at your dining table with the freshest food. The fruit, herbs, and flowers on the front label communicate all of the aromas and flavors expressed in this wine. The wine is both fresh and modern, produced with little intervention, just as your food is from the farm to the table.*

UPC: 0 89832 92041 0

12pk | 1L

