

CALISTO

WINES

CELLAR MALBEC

Tasting Notes

Malbec of intense and brilliant color. Notes of black cherries and plum jam stand out, with floral notes that add elegance and complexity. Juicy and round, with a persiatant balance. Finishes with herbal and balsamic notes.

Vineyards

- Malbec grapes grown in Vista Flores and Los Chacayes, Tunuyán - Uco Valley. Sandy loam soils with stones at 3,773 feet above sea level.
- Drip irrigation.

Harvest

Manual, in 300 kg bins. Bunches selected in belt.

Winemaking

- Cold pre-fermentation maceration with 20% whole clusters.
- In concrete vats with selected yeasts, malolactic fermentation with native bacteria.
- 50% aged in first use 225-liter French oak barrels and 50% in second use 225-liter French oak barrels for 12 months.

Analytics

- Alcohol 14,2 % v/v
- Total acidity: 5,30 g/l
- pH 3,60

Service Temperature

Between 60°F - 64°F.

Pairings

The intensity of this Cellar Malbec makes slow-cooked meats, bittersweet sauces and desserts with pure chocolate the perfect pairings.



“LOVE IS THE MOST POWERFUL TRANSFORMING FORCE THAT EXISTS”

Romina Carparelli
WINEMAKER