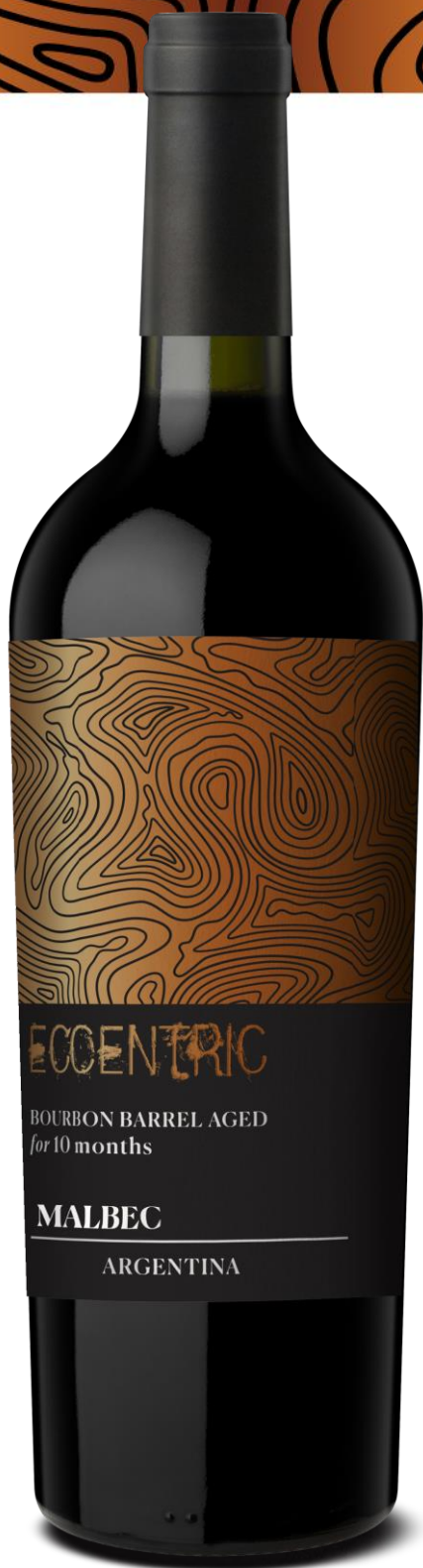




ECCENTRIC

VARIETY 100% Malbec

VINEYARDS Pedernal and Zonda Valleys, Cuyo

WINEMAKING PROCESS

Hand harvesting into bins. Cluster selection. Fermentation and maceration at a controlled temperature of 27°C-28°C in stainless steel tanks for 18 days. Open pumping over conducted 5 times a day during the first 10 days of the fermentation process to obtain structure. The wine is aged for 12 months in 200-litre toasted, slightly charred American oak bourbon barrels.

ALCOHOL CONTENT 14%

ACIDITY/PH 5.87 g/l – pH 3.6

RESIDUAL SUGAR 6.5 g/l

SERVING TEMPERATURE between 16°C and 18°C

AGEING POTENTIAL 5 years

WINEMAKER COMMENTS

The grapes in this Malbec have been sourced from carefully selected parcels with a perfect balance between fruit yield and vine growth, resulting in wines of a Deep purple colour with black hues. Its innovative crafting process involves ageing the wine in oak bourbon barrels, rendering aromas of smoke, caramel and honey. On the palate, the use of heavy toast barrels translates into flavours of vanilla and red fruit jams such as blackberry and plum.