

HUELLAPAMPA



HUELLA PAMPA MALBEC



Fresh and aromatic Malbec. Intense red in color. Its aromas and flavors evoke ripe red fruits such as plums, cherries, and currants. Fresh and fruity, it stands out for its sweet and ripe tannins. This wine has excellent intensity and a lasting finish.



Among the most surprising pairings to enjoy with this Malbec, we find pasta with mild sauces and cheeses of all types, as well as grilled meats. It is a very versatile wine.



Variety: Malbec

Vintage: 2021

Vineyards



Location: 100% UCO VALLEY

Harvest: By hand in 20 kg bins.

Transport: Bins

Maceration (skin contact): 10 days (28 days in total)



Malolactic fermentation: 100%

Aging: NO.

TASTING

Color notes:

Red with violet undertones.



Nose:

Fruity, with aromas of red fruits.



Palate:

Fresh, persistent red fruit flavors on the palate with gentle and soft tannins.

Sugar 2,31 Grs/l
pH 3,6
Total Acidity 5,89 Grs / l
Alcohol 12,8 V%V
Temperatura ideal 18°C



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HUELLA PAMPA MALBEC ROBLE



This Malbec stands out with its fruity profile and intense cherry red color, typical of the Uco Valley region.



The body, acidity, and level of tannins are well balanced. Delicate aromas reveal a complex and woody background. It pairs well with red meats, pork, lamb, blue cheese, provolone, and Swiss cheese. It also goes well with stews and pasta dishes with intense sauces.



Variety: Malbec

Vintage: 2020

Vineyards

Location: 100% UCO VALLEY



Harvest: By hand in 20 kg bins.



Transport: Bins

Winemaking notes: 100% fermentation in steel tanks at 25°C for 18 days. 100% malolactic fermentation.



Aging: 100% oak.

TASTING



Color notes:
Red with blue undertones.



Nose:
Subtle smokiness with aromas of coffee and vanilla.

Palate:
Elegant, with a taste of plums and gentle toasty notes. Good finish on the palate with sweet tannins.



Sugar 2,0 Grs/l
pH 3,60
Total Acidity 5,50 Grs / l
Alcohol 13,0 V%V
Temperatura ideal 16°C