



# BLOCK\* SERIES

## Malbec

### TASTING NOTES

Intense and brilliant color.

On the nose the wine presents notes of warm, ripe black fruit with hints of graphite. The palate is broad with smooth, rounded tannins. The finish is long and elegant.

It presents soft and round tannins, with a long and elegant aftertaste.

Food pairing suggestions: It goes very well with roasted or baked lamb, also with Spanish “tapas” like serrano jam, chorizo sausage and Spanish omelette.

Aging Potential: 8 years+

Service Temperature: 16–18°C.

1 hour wine oxygenation before serving is also recommended.

### DESCRIPTION

VINTAGE : 2022  
VALLEY : Maule  
BLEND : 100% Malbec

### VINEYARD

LAND : Santa Rosa, 48 Kms from the Pacific Ocean, 47 MASL.  
BLOCK : 36  
SOIL : Alluvial origin, with a large quantity of rounded rocks intermingled with clay horizons.  
YIELD : 8,000 to 9,000 kg/ha.

HARVEST : Handpicked in boxes of 12 kg during the second week of March

### VINIFICATION

COLD  
MACERATION : 48 hours at 10°C

FERMENTATION : Concret tanks between 24-28°C,  
for 12 days.

HOT  
MACERATION : 5 days.

AGING : 12 months in French oak.

### TECHNICAL DATA

ALCOHOL : 14°

pH : 3,55

RESIDUAL  
SUGAR : 2,55

TOTAL ACIDITY : 4,88