

LUZ DE NOCHE

*There are lights that ignite the soul.
Lights that illuminate the night.
The important thing is not the destination,
but the journey.
Wine and its ritual...*

MALBEC

**Vista Flores, Tunuyán,
Uco Valley, Mendoza, Argentina**

Soil: Alluvial, loam soil with calcareous deposits.

Vineyard Altitude: 1.000 msl.

Harvest: Manual, using small 12 kg cases.

Winemaking Method: Double sorting of bunches and berries. Brief, four-day cold soaking at 5°C. Alcoholic fermentation at controlled temperatures, between 25°C and 28 °C. Kept in stainless steel tanks with lees stirring to provide a rounded mouth-feel. Filtered before bottling.

Aging: No aging in barrels.

Tasting Notes: Bright red with purple glints. Notes of red fruit on the nose, such as cherries and raspberries. On the palate it is fresh and has medium length. A balanced wine, fresh and fruity, with excellent varietal typicity.

Suggested Food Pairings: Ideal for pasta with tomato or Bolognese sauce, pizza and meats.

Serving temperature: 14° - 16° C (57° F)

