

PACHECO PEREDA

Linaje

The present is the result of the past and of our origins, of everything that was taught to us and everything we learned, which defines our truth essence.

MALBEC ORGÁNICO 2021

TASTING NOTES

Intense aromas of red fruits, plums, spices and violets.
Velvety tannins and long finish.

WINEMAKING

Fermentation in stainless steel vats at 24-26°C for 21 days.
40% of the blend is matured in 500 and 3,500 litre medium
toasted French oak casks for 12 months.

GRAPES

100% Malbec.

REGION

Made from a selection of the best plots of our Alto Agrelo
vineyard, with stony alluvial soil.

TECHNICAL INFORMATION

TA: 5,41 g/L **pH:** 3.65 **RS:** 3,95 g/L **ALCOHOL:** 14,5%

