



# Manos Negras, Malbec, Valle de Uco, Mendoza, Argentina, '2023'

Product code: `3788

## PRODUCER PROFILE

Alejandro Sejanovich is arguably Argentina's most knowledgeable viticulturist.

Having worked as vineyard director for Bodega Catena Zapata for 16 years, he pioneered high-altitude vineyard planting and conducted ground-breaking research into Mendoza's Malbec clones. With Manos Negras, Alejandro combines his love of minerality and altitude with a magical touch in the winery to produce some of the region's most terroir-driven wines. Not only altitude but also latitude play a part in the wines from Manos Negras all capturing the spirit of Manos Negras through a myriad of soil types and grape expressions.

## VITICULTURE

Malbec is the undisputed signature grape from Argentina. The high altitude desert oasis of Mendoza has provided the ideal conditions for this once minor French blending grape to unfurl its strengths unlike anywhere else in the world.

## WINEMAKING

Fermented at temperatures below 24° C for 12 days, with a 28 day maceration, before ageing in French oak.

## TASTINGNOTE

The bright sunny days give a deep blackish colour and dark fruit flavours while the cool mountain nights produce violet aromas and a soft, supple texture.

## FOOD MATCHING

Leaner red meats, and even lighter cuts like dark meat turkey or roasted pork.



## TECHNICAL DETAILS

### Varieties:

Malbec 100%

Vegetarian

Vegan

Producer works organically

Lightweight bottle

### Features

**ABV:** 13.5%

**Closure:** Technical cork

**Colour:** Red

### Oak Ageing

**Time:** 9 Months

**Type:** French 225 Litre

**% wine oaked:** 100

**% new oak:** 10

**Style:** Still wine

**Case Size:** 6 x 75cl

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