

Product code: 3788

Manos Negras, Malbec, Uco Valley, Mendoza, Argentina, 2020



Producer Profile

Alejandro Sejanovich is arguably Argentina's most knowledgeable viticulturist, working as vineyard director for Bodega Catena Zapata for 16 years, he pioneered high altitude vineyard planting and conducted ground breaking research on Mendoza Malbec clones.

Manos Negras focuses on latitude winemaking, planting Torrontes in the northern stretches of Cadayate in Salta, Pinot Noir in the southern-most region of Neuquen in Patagonia and cultivates 50 year old Malbec vines in the prized Altamira appellation in the Uco Valley.

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 aging in French oak.

Tasting Note

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%

ABV: 14%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Aging

Time: 9 Months

Type: French 225 Litre

% wine oaked: 100

% new oak: 10