



Manos Negras, Malbec, Uco Valley, Mendoza, Argentina, 2022

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 groundbreaking research on Mendoza Malbec clones.

With Manos Negras he 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. With plantings of Torrontes in the northern stretches of Cafayate in Salta, Pinot Noir in the southernmost region of Neuquen in Patagonia, and old vine Malbec in the prized Altamira appellation in the Uco Valley, capturing the spirit of Manos Negras through a myriad of soils and ultimate wine 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.

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.



Product code: 3788

TECHNICAL DETAILS

Varieties:

Malbec 100%

Features:

Vegetarian

Vegan

Producer works organically

Lightweight bottle

ABV: 13.5%

Closure: Technical cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 9 Months

Type: French 225 Litre

% wine oaked: 100

% new oak: 10

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