

Product code: 4215

TRIUNO ORGANIC MALBEC, MENDOZA, ARGENTINA, 2019



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

The organic grapes for Triuno Malbec are sourced from the Barrancas district of the Primera Zona, located at 2,500 feet ASL. Situated in the Maipu county, Barrancas is probably the most regarded county in the classic Maipu area. The Finca La Flor vineyard boasts an alluvial soil profile of silt light clay. The sub soil is made up of round rocks with a high content of calcium carbonate -imparting stony minerality to the fruit. The area has warm, sunny days, and cool desert nights.

Winemaking

Gentle destemming followed by cold maceration at 8° C for 3 days. This undergoes a wild yeast fermentation, 2 pumping overs and 1 punching down per day. The fermentation is temperature controlled below 22° C. Total fermentation time of 13 days. 100% malolactic fermentation. Aging for 6 months in new French Oak

Technical Details

Varieties:
Malbec 100%

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 6 Months

Type: French

% wine oaked: 100

% new oak: 100

Tasting Note

In the viticulture of Mendoza, Triuno represents how the three integral elements of our climate - Earth, water and Sun - come together to form terroir - an entity that gives the wines a unique character. TRIUNO - three natural elements form one unique wine. The Malbec fruit shows dark berry fruit flavors with a touch of black pepper. The cool nights help to retain natural acidity for a well balanced finish

Food Matching

Lean red meat and lighter cuts, turkey, roast pork and with tomato based pasta dishes.