

# Triuno Organic Malbec, 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 Cadayate 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

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. Ageing for 6 months in new French Oak.

## 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.



Product code: 4215

### Technical Details

**Varieties:**

Malbec 100%



**ABV:** 13.5%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

**Time:** 6 Months

**Type:** French

**% wine oaked:** 100

**% new oak:** 100

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