

Nosotros Malbec

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Gualtallary

CEPAGE: 100% Malbec

WINEMAKING: Double selection of bunches and grains. Cold maceration for four days. Fermentation in 6,500-liter (1,700-gal) oak casks. Only push-downs were performed. Fermentation at 28°-30°C (82°-90°F) with wild yeasts. Post-fermentation maceration lasted 30 days and malolactic fermentation occurred in barrels.

ALCOHOL BY VOLUME: 14.5%

AGING: 16 months in 80% new and 20% second-use French oak barrels.

ANNUAL PRODUCTION: 10,000 cases (12-bot)

THE STORY

Family-run winery founded in 1999 by Susana Balbo, Argentina's first female winemaker. Nosotros are wines that reflect the passion, experience and spirit of each of the members of the Susana Balbo family. Each one of them contributes its bit in order to produce these complex, high end, limited production wines.

PHILOSOPHY: The winery pillars represent Susana's essence:

THE COURAGE to innovate & lead. THE BONDS with the family, the team and the environment. Our PASSION FOR QUALITY, taking us to transcend the established limits without losing sight of our consistency and identity."

BIOGRAPHY: Susana Balbo: First female winemaker in Argentina, founder of one of the leading wineries of the international and Argentina's wine industry, 3 times president of Wines of Argentina.

THE ADJECTIVES

OVERALL: Small-scale production. Each bottle is unique and special.

AROMAS / FLAVORS: Cassis, blueberries, a hint of floral notes.

MOUThFEEL: Fresh, balanced natural acidity, outstanding structure

THE SELLING POINTS

One of the best Malbecs from Argentina. 99 pts in 4 vintages

AWARDS: 98pts James Suckling

SUSTAINABILITY: Certified Sustainable

PAIRINGS: Grilled, roasted or smoked preparations. All sorts of meats, grilled vegetables and fungi.

