

# MALBEC 2020

Cuarto dominio come from the best parcel we have found after making this wine since 2009. It is located in Gualtallary, Uco valley at 4.500 amsl.

Cuarto Dominio is the expression of a very small and unique parcel from alluvial soils we found in Gualtallary, Uco Valley, during our experimental process to find the best terroir for this wine. The difference with other parcels is the unusual composition of rocks and other minerals like calcium carbonate and the extreme altitude. Winemaking takes place 50% in a concrete egg and 50% in 500 litters barrels. Aging depends on the year and takes between 12 to 14 months.

### Winemaking

The special characteristics of Malbec of this parcel lead to an adapted and specific vinification from which we obtain the purest expression of these terroir.

After several years of trying different processes we decided to make the wine in two ways.

For 50% of the wine alcoholic fermentation takes place in new barrels. Therefore, we open the barrels and fill them with grapes after the destemming process took place. Then, we close the barrels and place them in a horizontal position. We have to rotate the barrels to lightly extract the tannis and colour. These rotations last only three weeks, and no mechanical action other than these rotations will be performed on the wine. Once the fermentation has finished, the barrels are filled up and the maceration process continues (at 30° C) for 15 days. At the end of these five weeks, racking and pressing are performed. The wine is placed back into the same barrels where it will age for 14 months. This long and subtle extraction leads to a full-bodied, deep and rich Malbec harmoniously integrated with the oak.

Winemaking for the other 50% of the grapes take place in a concrete eggs so that the aromatic freshness and grape tautness are preserved. Despite all the precautions taken in the vineyard to preserve only the best grapes and ensure their optimum ripeness, it is important to be careful during the extractions in order to keep its elegance and the softness of tannins. That is why only light pumping overs are performed at the beginning of the maceration, in aqueous phase at low temperatures. Once the fermentation begins, the extractions are gradually reduced and we leave the wine to be made. After the fermentation has finished, devatting and pressing are performed, and the wine is racked and then aged in second and third use 225 litters barrels.

### Tasting Notes

Fermentation in barrels leads to ripe plum, coffee and chocolate flavors and very soft and supple mouthfeel with excellent structure and length. Fermentation in concrete eggs offers more blackberry fruit with a slightly earthy mineral tone and notes of spicy black pepper, exceptional concentration and explosive floral aromatics.

### Technical Notes

Varietal: 100% Malbec / Alcohol: 13.9% / Total Acidity: 5.3 / PH: 3.56

Malbec 2009	93 pts.	 <b>WINEENTHUSIAST</b>
Malbec 2009	93 pts.	<b>JAMESSUCKLING.COM</b> 
Malbec 2010	92 pts.	 <b>WINEENTHUSIAST</b>
Malbec 2012	94 pts.	<b>JAMESSUCKLING.COM</b> 
Malbec 2013	93 pts.	<b>DESCORCHADOS</b>
	95 pts.	<b>Tim Atkin</b> 
Malbec 2014	93 pts.	<b>JAMESSUCKLING.COM</b> 
	95 pts.	<b>TOP 100 Tim Atkin</b> 
Malbec 2018	95 pts.	<b>JAMESSUCKLING.COM</b> 

