

# LOTE 44

VINEYARD SELECTION

## MALBEC 2022

Our family has grown vines in the foothills of the Andes Mountains in Mendoza for over four generations. "Lote 44 wines come from a high altitude vineyard selection in the Uco Valley over 3,300 feet elevation located at the foothills of the Andes Mountains.

### Winemaking

The wines go through a cold pre fermentary maceration to preserve primary aromas, then a series of delestages and pumpovers during fermentation for a more balanced extraction. The juice is fermented for about 12 days at low temperatures and it is followed by a post fermentation maceration. The wines spend around 6 months in contact with 100% French oak.

### Tasting Notes

The Lote Malbec has a unique and distinctive character. A dark purple color with violet highlights, black cherry, vanilla and mocha aromas with a full and rich mouthfeel and ripe, silky tannins.

### Technical Notes

Varietal: 100% Malbec  
Alcohol: 13.9%  
Total Acidity: 5.12  
PH: 3.6

Malbec 2014	<b>91 pts.</b>	<a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>
Malbec 2015	<b>90 pts.</b>	<a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>
Malbec 2017	<b>93 pts.</b>	<a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>
Malbec 2018	<b>90 pts.</b>	<a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>
Malbec 2019	<b>92 pts.</b>	<a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>
Malbec 2020	<b>90 pts.</b>	<a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>
Malbec 2021	<b>90 pts.</b>	<a href="https://www.jamesuckling.com">JAMESUCKLING.COM</a>

