

Fact Sheet

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Malbec

2024

Region of origin : Gualtallary, Tupungato, Mendoza, Argentina. Estate grown, produced and bottled

Winemaker: Joaquín Martín

Vineyard: 4.000 feet high. Permeable soils of alluvial origin and loose structure. Selection of sandy loam zones Special pruning, irrigation and canopy management to obtain balanced vineyards that produce grapes of the highest quality. Plot 6, mass selection

Vinification: Hand-harvested in 350 kg bins on 04-04-2024 and destemmed into 2,225-litre concrete eggs. One pump-over was performed daily to keep the cap moist. Post-fermentation maceration continued for an additional 20 days, after which the wine was pressed and aged in concrete eggs.

Ageing: 6 months in concrete egg

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Production: 18.000 lts.

Tasting Notes: Displays the typical violet hues of mountain Malbec. On the nose, notes of plum, sour cherry, and roses are perceived, followed by hints of spice. On the palate, it enters with fine, soft tannins that convey a texture characteristic of Gualtallary.

Composition:

Malbec: 100%

Analytical data:

Alcohol: 14.2% Azúcar (g/l): 2.37

Acidez (g/l): 5.2 PH: 3.69