

Fact Sheet

KARMA
Malbec
2024

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

Winemaking Team: 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.

Vinification: It is harvested very early, in the month of February, to avoid the extraction of color as much as possible. The whole bunch is added to the pneumatic press and pressed at low pressures. The must is clarified as much as possible to avoid the extraction of color. It overflows and is transferred to stainless steel tanks where it ferments at controlled temperatures with the use of indigenous yeasts.

KARMA

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Tasting Notes: .Very pale yellow color with greyish and silver reflections. Subtle aromas of cherries, strawberries and white flowers. As it opens, citrus and minty notes emerge. In the mouth it is fresh, friendly, and with a long finish.

Analytical Data:

Alcohol: 12.5%	Sugar (g/l): 1.8
Acidity(g/l): 5.10	PH: 3.26

Accolades and Awards

2022 90 pts. James Suckling, Marzo 2023
2021 90 pts. James Suckling, Marzo 2022
2020 91 pts. James Suckling, Marzo 2021