

Fact Sheet

KARMA
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.

Vinification: Night or morning harvest. Fermentation in stainless steel tanks at 24-26 ° C ° for 10-12 days

Aging: No aging



Somos creadores de nuestra realidad



Tasting Notes: Intense purplish red color with purplish and blue reflections. Intense aromas of ripe red fruits, such as raspberry, strawberry and blueberry, are complemented by aromas of spices such as thyme, cumin and nutmeg, adding complexity. In the mouth it has a sweet and harmonious entry, which later becomes fresh due to the balanced acidity.

Analytical data:

Alcohol: 14%	Sugar (g/l): 2,71
Acidity (g/l): 5,43	PH: 3,62

Accolades and Awards

- 2023 91 pts. Patricio Tapia, Descorchados 2025
- 2023 92 pts. James Suckling, Marzo 2024
- 2022 92 pts. Patricio Tapia, Descorchados 2024
- 2022 92 pts. James Suckling, Marzo 2023
- 2021 91 pts. Patricio Tapia, Descorchados 2023
- 2021 92 pts. James Suckling, Marzo 2022
- 2020 92 pts. Patricio Tapia Descorchados 2022, REVELACIÓN
- 2020 94 pts. James Suckling, Marzo 2021