

Fact Sheet

KARMA
Malbec
Maceración Carbonica
2024

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

Winemaker: Joaquin Martin

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: grapes were hand picked and vatted in stainless steel, without destemming and without grinding. Made by spontaneous carbonic maceration at a temperature of 14°C, after the maceration time, direct pressing of bunches and subsequent alcoholic fermentation with indigenous yeasts. Aged in stainless steel for at least 10 months, without added sulfites until bottling. Unfiltered, unclarified.



Tasting notes: It shows bright reddish light, on the nose aromas of strawberries and cherries predominate, expression of red fruits throughout the nose and taste. In the mouth it enters soft and juicy, it presents a balanced acidity that makes it vibrant, linear and with permanence over time.

Analytical data:

Alcohol: 13.2%	Sugar(g/l): 2.04
Acidity (g/l): 4.56	PH: 3.67

Accolades and Awards

- 2023 90 pts. Patricio Tapia, Descorchados 2025
- 2023 91 pts. James Suckling, March 2024
- 2022 93 pts. Patricio Tapia, Descorchados 2024
- 2022 91 pts. James Suckling, March 2023
- 2021 90 pts. Patricio Tapia, Descorchados 2023