

# *Don Nicanor*

## MALBEC

2020



### VARIETAL

100% Malbec

### HARVEST

Hand picked, end of March and beginning of April 2020. The harvest is carried out in two stages; freshness is sought in the first stage, and ripeness and concentration in the second.

### APPELLATION

Uco Valley and Luján de Cuyo, Mendoza

### VINEYARD

Uco Valley and Luján de Cuyo vineyards, at altitudes of between 1,000 and 1,200 m.a.s.l. Semi-arid climate.

### VEGETATIVE CYCLE

It was an unusual season due to climatic and hydric factors, which caused drops both in production and an anticipation of the harvest from ten and thirty days. For the ninth consecutive year, there were few snowfalls that further restricted the provision of water for irrigation in the summer season. Spring was cold in September and October, causing partial frosts and landslides. The high temperatures in the months of November, December and March reduced the size of the berries and anticipated the ripeness of the grapes. Because of this, it was necessary to harvest in a very short period of nine weeks when normally it is done in twelve. Despite the high maximum and minimum temperatures, a very good average temperature was recorded in March, which contributed significantly to quality. It was a harvest with normal rainfall distributed throughout the cycle. Thanks to the good summer temperatures and a considerable thermal amplitude, the grapes reached optimal maturity.

### AGING

Aged in French oak for 12 months, for a certain percentage of the wine.

### TASTING NOTES

The wine is an intense violet color. The nose has aromas of red fruits and blackberries. There are floral notes such as violets, and spices. The oak is well-integrated and contributes soft notes of bitter chocolate. The palate is fresh and elegant, with velvety tannins and a long-lasting finish.

