

# *Don Nicanor*

## MALBEC ORGÁNICO

2020



### VARIETAL

100% Malbec

### HARVEST

Hand picked, end of March

### APPELLATION

Mendoza, mix of Luján de Cuyo and Uco Valley

### VINEYARD

Los Chacayes vineyards, Uco Valley at an altitude of 1200 m.a.s.l. and Agrelo vineyards at 1050 m.a.s.l. with a soil that combines clay and some gravel.

### 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 different used French oak for 12 months.

### TASTING NOTES

This wine has a deep red colour. On the nose, ripe red fruits are combined with some herbs and spices. On the palate it has a sweet first impression, with round tannins, medium body and a long finish with an elegant freshness.

