

EL ESTECO

Malbec

ORIGIN:

Calchaquí Valley, Argentina.

STORYLINE:

It's in the heart of the Calchaqui Valley where El Esteco winery is found. Pioneer in the art of winemaking, El Esteco has a strong sense of belonging and profound commitment to its roots since 1982. El Esteco range of wines pays tribute to the winery's history and expertise.

TERROIR:

There are few places on earth where magic really happens. The Calchaqui Valley, home of El Esteco winery, is certainly one of them. This Valley, located over 1800 meters|6000 feet hidden in the North of Argentina, displays some unique characteristics. Poor alluvial soils; high sun exposure; low humidity; and broad thermal amplitude make the Calchaqui Valley an exceptional wine region.

VARIETY:

100% Malbec.

WINEMAKING:

- Concentrated bunches of small grains are manually harvested in 18Kg plastic bins
- Pre-fermentative macerations at 5°C in stainless steel tanks
- Utilization of both native and selected yeasts for the fermentation process
- Post fermentative macerations, totalize 25 days
- Natural malolactic fermentation is carried in both american and french barrels of first, second and third use
- Finalizing this process the wine is aged in the same oak barrels for 12 months.
- A careful selection of barrels is made, looking for light toasted oak in order to outstand the freshness of the fruit
- The wine is bottled unfiltered, and kept at the winery during 6 month

FOOD PAIRING:

Ideal to serve with traditional Argentinean dishes based on red meats also with hard cheeses and smoked cold cuts.

TASTING NOTES



Profound black with violet edges.



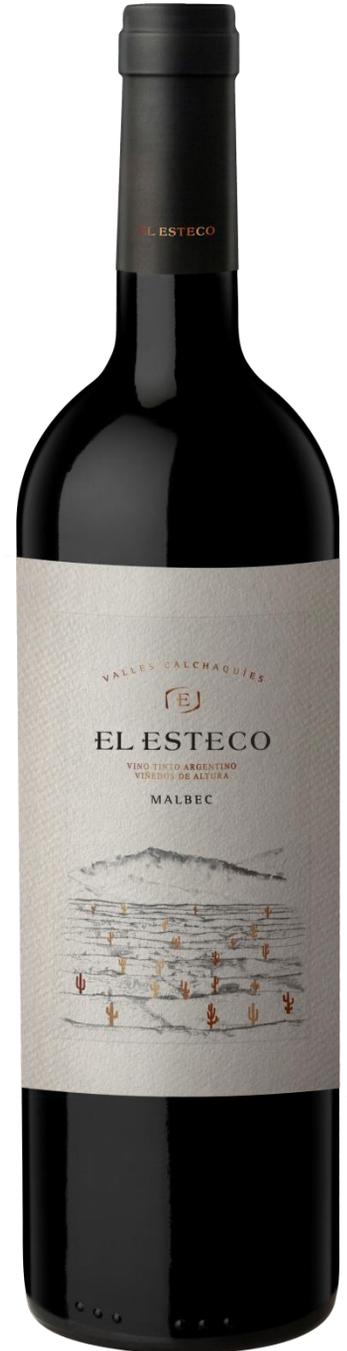
Magic spell of raisins, coffee and light herbaceous notes conquer the nose.



Mature and vibrant notes combined with firm and sweet tannins. Long persistence, concentrated and elegant.

ANALITICAL DATA

Alcohol	Residual Sugar	Acidity	PH
14,5% alc/vol	3,85 grs./lt	6,53 grs./lt	3,50



VALLES CALCHAQUIES
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