

# LAURI VIANA

## MALBEC 2019

### REGION

*Uco Valley, Mendoza, Argentina.*

### VINEYARD

*Uco Valley at 1,100 meters height. Deep, calcareous and rocky soils, of a permeable structure.*

### WINEMAKING

*Manual harvest. Cold maceration for 3 to 5 days, fermentation with a controlled temperature and use of selected yeast.*

*Post fermentation maceration of around 25 days.*

### AGING

*24 months in new French oak barrels.*

### TASTING NOTES

**Appearance:** *deep red color with violet hues.*

**Nose:** *intense aroma, floral hints such as violets and roses, species such as black pepper combined with ripe berry fruits, plums and cherries. Its aging in French barrels confers the wine elegant smoky and tobacco aromas combined with hints of mocha.*

**Palate:** *it presents an elegant, sweet and generous attack and a long, lingering finish.*

### ANALYTICAL DATA

**Alcohol:** 15.0%

**Sugar:** 2.9 (g/l)

**Acidity:** 5.6 (g/l)

**PH:** 3.7



VIANA

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