

## EDICIÓN LIMITADA



Variedad: 100% Malbec.

Alcohol: 15% v/v.

## **VINEYARDS**

Valle de Uco, Tupungato y Maipú. Mendoza.

Vines age: 56 years.

Harvest: april.

Fermentation: submerged racking method.

Breeding: 12 months in barrels.

Keep time in our cellars: 20 months.

The grapes are from only one vineyard which gives extraordinary sensorial particularities, due to it coming from a risky climatic zone; harvests only occur between 5 and 6 times in 10 years.

## **TASTING NOTES**

Hue: deep purple with black, blue and red brushstrokes. Aroma: concentrated aroma where the typical Malbec violet takes over, amalgamated with ripe plums, cherries, vanilla and cassis.

In mouth: fresh, meaty, complex with reminiscences of chocolate and growing tannins.

## **SCORES**

93 pts. Cicchitti Edición Limitada Malbec 2012 (International Wine Review)

91 pts. Cicchitti Edición Limitada Malbec 2018 (James Suckling) 90 pts. Cicchitti Edición Limitada Malbec 2012 (Wine Advocate)



Pairing: all kinds of roasted red meats, spicy cheeses and pasta with succulent sauces.



Drinking temperature: 17°C



Cellar keep time: 12 years

We recommend uncorking 45 minutes before drinking.



