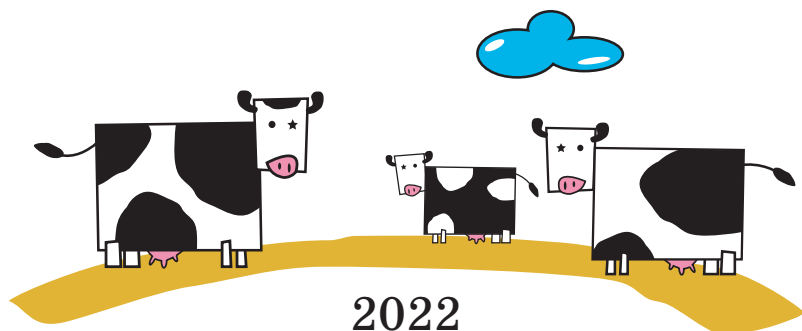


*FOUR FAT COWS
**CUATRO
VAEAS
GORDAS***



2022

60% Malbec, 40% Cabernet Sauvignon

MENDOZA, ARGENTINA

Wine Made From Organically Grown Grapes

Alc 13.50%

RS 2.4g/L

pH 3.65

TA 5.9g/L

PRODUCTION 3,000 Cases

AGE OF VINES 24 Years

ORIGIN

Ugarteche, Luján de Cuyo, Mendoza, Argentina

SOIL & ALTITUDE

3,000 feet above sea level. Alluvial clay and loamy. Deep soil, poor in organic matter and well drained.

BLEND

60% Malbec, 40% Cabernet Sauvignon

WINEMAKING

Spontaneous fermentation for 7 days with a total maceration time of 10 days. 6 months in stainless steel tanks. Unfiltered and unfined. Natural cold stabilization during winter.

TASTING NOTES

Red ruby color of medium intensity, brilliant and vivacious. On the nose, it expresses fine aromas of fresh strawberries and cherries. The palate is balanced and fresh with excellent weight. Flavors of spicy, white pepper with a hint of vanilla and toffee are present. This crisp and juicy red is ideal to serve with pasta dishes and white meats. Suitable for vegans. Made with organically grown grapes.

