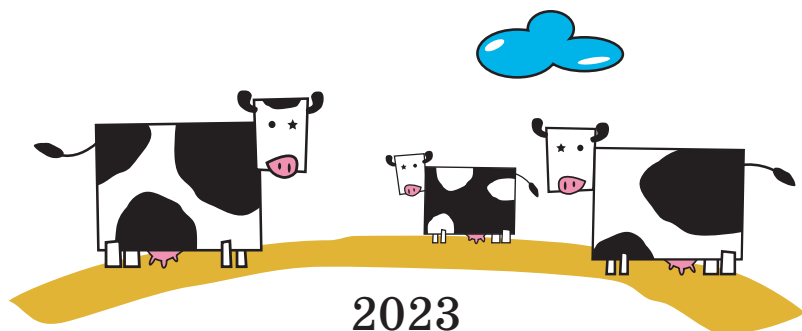


\*FOUR FAT COWS  
**CUATRO  
VAEAS  
GORDAS\***



2023

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** 25 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.

