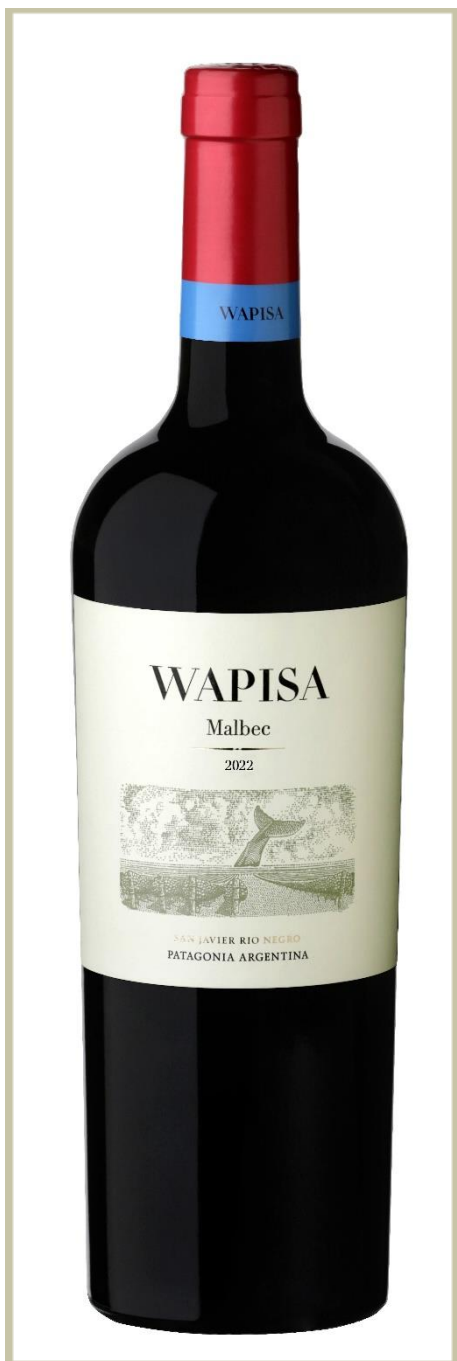




WAPISA



WAPISA MALBEC 2022



VARIETIES

100 % Malbec.

REGION

Los Acantilados Estate, San Javier, Atlantic Patagonia, Río Negro.

VINEYARDS

LOS ACANTILADOS ESTATE

ALTITUDE: 328 feet (100 metros) above sea level.

FEATURES: It is a very close area to the Atlantic Ocean, giving a special tipicity to its wines, with intense spicy notes, good color and structure.

FERMENTATION

Cold pre-maceration takes place at 0°C for 5 days to extract color and aromas. Fermented in stainless steel tanks for approximately 8 days at 26°C. 100% malolactic fermentation.

AGING

8 months in oak barrels.

TASTING NOTES

Bright red color with intense violet tints. Aromas of fruits such as black plums and blackberries stand out. The aging in oak provides spicy and chocolate aromas. The palate is complex and tasty with ripe tannins and a balanced acidity.

TECHNICAL INFORMATION

Alcohol 13.90 %

Total Acidity 5.62 g/l

pH 3.71

Residual Sugar 2.68 g/l