



## *Finca Ferrer Malbec*

*Every year Finca Ferrer, located in Gualtallary, Tupungato, in the Uco Valley, in Los Andes Mountains, proves its magnificent emplacement for producing high quality standard grapes, full of flavors and aromas. After careful winemaking the result has been elegant and balanced wines expressing all the character of this unique terroir.*



### *Winemaking:*

#### **100% Malbec.**

Hand-harvested grapes with yields of 6 to 6,5 ton per ha. Fermented in stainless steel vessels to capture the variety's aromas and bright fruit flavors. 80% of the wine aged for 5 months with French oak staves, medium and medium plus toast. The other 20% aged for 11 months in French oak barrels.

### *Tasting notes:*

Intense and deep purple color, bright and clean, with blue and lilac hints, well integrated colored legs. When it opens, aromas of blackberry, chocolate, violets, sweet spices and slightly mineral notes emerge, mixing it all in a harmonious way. When mocha and black pepper aromas appear.

Soft entrance in the mouth, with medium body, with intense though delicate tannins. Lingering and enjoyable finish.

*Service:* 16° – 18°C.

### *Food Affinities:*

Perfect match for all sorts of meats, roasted or with sauces, as well as roasted fish with grilled vegetables. It can be served with the starters, as ham or carpaccio, till with the main courses both. Also ideal with desserts such as chocolate cake, strawberry pie, or just with a Cuban cigar.