

BODEGA DE FAMILIA



## Quieto Malbec

- Origin: Agrelo, Ugarteche y Vista Flores MENDOZA.
- Varietal Composition: 100% Malbec.

## **VINYARDS**

- Odisea Estate: Agrelo, Luján de Cuyo, Mendoza.
- Height: 950 meters above sea level.
- Planted surface: 15 hectares.
- Los Hermanos Estate: Ugarteche, Luján de Cuyo, Mendoza.
- Height: 977 meters above sea level.
- Planted surface: 30 hectares.
- Los Barrancos Estate: Vista Flores, Tunuyán, Mendoza.
- Height: 977 meters above sea level.
- Planted surface: 35 hectares.
- PLANTING DENSITY: 3.800 plants per hectare.
- TRAINING SYSTEM: Vertical trellis.
- YIELD: 90 qq per hectare
- HARVEST: March April.
- PICKING SYSTEM: Manual in 18 kilos boxes

## WINEMAKING AND AGING

- FERMENTATION: with indigenous yeasts in stainless steel tanks.
- FERMENTATION TEMPERATURE: 20 24°C.
- FERMENTATION: 15 days.
- PELLICULAR MACERATION: 20 30 days.
- MALOLACTIC FERMENTATION: Spontaneous in stainless steels tanks and French oak barrels.
- AGING: In stainless steel tanks during 12 months
- TASTING NOTES: Red color with violet tinged edges and medium intensity. The playful nose is expressive and complex with floral notes of violet and red fruit such as raspberry and cherry. On the mouth, it is a fruit forward red wine with good acidity and supple tannins.

It is the perfect companion for grilled red and charcuterie, vegetables and hearty food.

Monte Quieto's winemaker, Leonardo Quercetti is in charge of the tasting notes. He works together with Agustín and Matilde, to create amazing wines with grapes from their estates.