

Kauzo

COFERMENTED



"Grapes from two different regions are harvested simultaneously and fermented together (cofermented) to heighten the expression of their terroirs in this exquisite wine."

MALBEC Altamira MALBEC La Consulta

Location & Altitude: La Consulta - Valle de Uco, Mendoza, Argentina. 900 meters above sea level (2950ft).

Altamira-Valle de Uco, Mendoza, Argentina 1100 meters above sea level (3600 ft).

Production: 8000 kg x HA

Aging: 8 to 12 months in second use French oak barrels. 6 months in bottle.

Serving Temperature: 14° C

Vinification: Cofermentation method. Malbec grapes from our two vineyards are hand-picked at different harvest states, mixed and fermented together. The aim is to achieve unique aromas, textures and flavours. The method of cofermentation is traduced into a wine with a unique expression and exquisite balance. The first fermentation occurs in stainless steel tanks while malolactic fermentation takes place in oak barrels.

<i>Alcohol:</i>	<i>PH:</i>	<i>Acidity:</i>
14.5°	3.50	5.2

