

PACHECO PEREDA

Legado

A tribute to our history and our land. Inspired in the best parcels of our Alto Agrelo vineyards, with stony soils and a careful selection process to obtain a unique wine that honours our identity.

MALBEC 2022

TASTING NOTES

Intense purple red color, with aromas of black cherry and flowers such as violet. Fresh and vibrant due to the natural acidity and minerality given by Paraje Altamira's terroir. It is juicy in the mouth, with good structure and volume. Tense and vibrant through a long finish.

WINEMAKING

Harvested at the end of March. Cold maceration for 5 days with spontaneous fermentation. Fermentation in concrete vats at 24-26°C for 21 days.

GRAPES

100% Malbec.

REGION

Paraje Altamira, Mendoza.

TECHNICAL INFORMATION

TA: 6,1 g/L **pH:** 3.35 **RS:** 2,2 g/L **ALCOHOL:** 14,5%

