



EL CANCHERO 2023

Marcela Chandra

Variety
100% Malbec

Vineyard
Almahue Valley, 12-year-old vines.

Soils
Clay loam, with slopes.

Yield
8,000 kg/hectare.

Harvest day
April 18

Winemaking
Cold soak for 8 days. Fermentation took place at temperatures between 26-28°C. Pumping over was performed to extract aromas, flavors, and tannins from the grapes. A 10-day post-fermentation maceration followed, allowing the tannins to polymerize, making them round and friendly. The wine was then racked into barrels for malolactic fermentation.

Harvest
Manual, in small plastic cases.
Grapes were selected in the vineyard and winery.

Análisis del vino
Alcohol: 14,4 %
pH: 3,56
Acidez total: 4,95 g/L
Azúcar residual: 1,84 g/L

Barril aging

The wine was aged for 14 months in French barrels. 25% were new and the remainder were from second to fourth use barrels.

Tasting Notes

Color: Deep and bright ruby red with violet tints.

Aromas: Ripe red fruits, cassis, licorice, vanilla, cloves, and spices, derived from its aging in French oak barrels.

Flavors: Flavors of ripe strawberries, cherries, blueberries, and licorice. With seductive tannins, a round palate and robust body. A long and complex wine.

This Canchero invites you to continue exploring and enjoying it glass by glass.

