



## VINO 40/40 OTRO ANDAR MALBEC

### Vinification

A twist of Malbec that makes you shout: Light fruity aromas accomplished with a phenolic backbone.  
100 % whole clusters maceration.  
Fermentation with autochthonous yeasts. Malo-lactic fermentation in barrels.

### Ageing

Ageing in french oak barrels for 12 months.

### Vineyards

**Location** Ugarteche, Lujan de Cuyo.  
Property « la Sofia » on km 40 of the road 40.

**Year of plantation** 2004

**Altitude** 890 meters upon the sea level.

**Variety** Malbec

**Soils** Clay

### Technical details

**Production** 500 bottles

**Yield** 7000-8000 kg per hectare

**Alcohol** 13%