

## BODEGA GIECO



### GIORGIO GIECO MALBEC – SINGLE VINEYARD

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Vineyard: Gieco Estate

Location: Vistalba – Luján de Cuyo – Mendoza

Altitud: 1,000 m above sea level

Vintage: April

Vintage method: hand-picked in 18 Kg plastic cases

Vinification

Pre-fermentation maceration: 2 days at 10°C

Alcoholic fermentation: traditional in stainless steel tanks with selected yeasts at a temperature between 22 and 24°C

Malolactic fermentation: complete with indigenous bacteria

Aging in winery: 8 months with French oak

Service temperature: 16-18°C.

### Tasting Notes

Sight: intense ruby-red color with purple hues.

Nose: very expressive aroma of fresh red fruits such as plums and cherries with soft hints of spices.

Mouth: agreeable entrance, medium body, fruity and fresh with sweet and delicate tannins.

Pairing suggestions: all types of meat, especially red meats.