



# Virgen

**Virgen** defines our USDA-certified, no-sulfites-added, vegan, organic wines, the purest expression of our pristine, high-desert Tupungato Valley terroir in Argentina's Mendoza region. Here, sandy/gravel soils, year-round sunshine and 50°F/10°C day-to-night temperature shifts combine for exceptional conditions in which to grow healthy, high-quality organic grapes. The result: super-flavorful, fresh-tasting, naturally elegant wines.

## ORGANIC MALBEC

### VINTAGE

2020

### RESIDUAL SUGAR

1,8

### ALCOHOL

14.5%

### ACIDITY/pH

5,60/ 3,64

### VARIETAL

Malbec

### SOIL

Uco Valley. Tupungato Gualtallary

## WINEMAKING

Manual harvest during the last week of March and the first week of April. Cold maceration at 10 ° C for 48 hours. Fermentation 50% under indigenous yeasts and 50% selected yeasts at a temperature. Maximum between 25 ° and 27 ° C for 10 days.

## VINEYARDS

Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. Vineyards located in high areas have a lower temperature, allowing a better development of quality white grapes. Gravel and sand Soil.

## TASTING NOTES

Deep violet color. Blackberry and blueberry aromas with violet notes. Fruity and vivid with pleasant finish.

## PAIRING

It is an ideal companion for red meat, marinated game meats and hard pasta cheese.

