



## FALASCO WINES

### Chateau Subsónico Single Vineyard Malbec

#### Region

This large subregion sits in the northwest corner of Tunuyán, in the centre of the Uco Valley. The soils here are alluvial with large rounded stones, gravel and sandy loam. Vineyards enjoy a range of different slopes and levels of solar exposure here which supports some interesting single-vineyard expressions. Malbec is the standout in this area but Cabernet Sauvignon and Cabernet Franc also perform well. All red varieties exhibit a distinctive floral aroma.

#### Producer

Falasco Wines is brought to you by the fourth generation of 'Familia Falasco', winemakers in Mendoza since 1939. Building on their family history, their approach combines extensive experience with continuous research, innovation and evolving technology. Working with winemakers Alejandro Canovas and Pablo Sanchez, they are dedicated to creating unique, premium quality wines that prioritise elegance and fruit to fully express the character of their terroir.

#### Viticulture

Loamy soils with angular stones in the subsoil. Rows are managed organically, avoiding use of herbicides. VSP trellising with drip irrigation and guyot pruning system.

#### Vinification

Fermentation in concrete tanks with native yeasts. Maceration with délestage and pumping over, followed by de-stemming and pressing in vertical basket presses. This is followed by 12 months in second- and third-use 500 L French oak barrels.

#### Tasting Note

Fresh on the nose with intense plums and cherries followed by notes of tobacco and chocolate that reveal its aging in oak. On the palate it has good acidity, bold tannins and an invitingly long finish.

#### Food Matching

Beef Carpaccio, charcuterie, grilled red meats, roasted peppers and aubergine-based dishes.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Los Árboles, Tunuyán, Uco Valley, Mendoza
<b>Altitude</b>	1,100 m.a.s.l.
<b>Blend</b>	100% Malbec
<b>Winemaker</b>	Alejandro Canovas
<b>Body</b>	Full
<b>Oak</b>	12 months in used French oak
<b>Residual Sugar</b>	3.6
<b>Closure</b>	Cork
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	Practising
<b>Biodynamic</b>	No
<b>Sustainable</b>	No
<b>Allergens</b>	Sulphites