



Technical Information

Country	Argentina
Region	Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	85% Semillon 15% Sauvignon Blanc
Alcohol	14%
Body	Light
Oak	Unoaked
Residual Sugar	1.53 g/l
Closure	Screw Cap
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

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Malbicho Blend de Blancas

Region

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

Producer

An estate-bottled Semillon blend sourced from specially selected vineyards in Mendoza. 'Malbicho', in Argentine slang, is someone different, who does not respect the rules. The spirit of this wine is to be unique, different, expressive, so it is encouraged to challenge the established way of doing things.

Viticulture

VST and Pergola. Sandy soil with good drainage.

Vinification

Bunches are destemmed and crushed in the pneumatic press. The must is pressed and cooled (with adjustments to acidity and SO₂ to avoid oxidation) then placed in stainless steel tanks at 5°C. After 48 hours the must is fined and fermented with selected yeasts at 12°C for 12 days, then clarified.

Tasting Note

Very fruit-driven on the nose with hints of tropical fruits and floral notes. Showing good weight in the mouth, smooth mouth-feel and a similar fruit character with fresh acidity.

Food Matching

Chicken, tuna niçoise, goats cheese salad, sushi, asparagus risotto .