



INSPIRED BY CONDOR

Ojos del Sur Malbec

Region

Neuquen is a new Patagonian wine region, with only 1,700 hectares under vine since winemaking began in the early 2000's. With lower elevation and cooler climate than Mendoza to the north, Neuquen is a windy, desert environment. Soils are alluvial (although slightly sandier than Rio Negro to its east) and vineyards tend to orient east to west to catch more sunlight hours. Wide diurnal temperature variation and meltwater from the Neuquen River produce unexpectedly rich reds from Malbec, Pinot Noir and Cabernet Sauvignon.

Producer

The vast natural wilds of Patagonia welcome all who choose to make a home there, from the smallest Ojos del Sur butterfly in the mountains to European settlers braving Atlantic storms to build a new life in South America. Unique, extreme, beautiful – these new certified-sustainable wines, a Malbec and Pinot Noir, are a true expression of Patagonia.

Viticulture

Vines planted in 2001. Drip irrigation. Ancient Pleistocene terrace, well-drained with coarse rock fragments.

Vinification

14 day, traditional temperature controlled fermentation at 26-28°C. 20% of the wine is then aged for 9 months in French oak barrels.

Tasting Note

Vibrant violet colour with an intense aroma of plums, raspberries, black fruits and blackberries. Subtle floral notes, with strawberry and violet. In the mouth it has earthy, mineral notes with a medium structure, balanced with soft tannins.

Food Matching

Lean cuts of red meat, provençal lamb, mushroom-stuffed peppers.

Technical Information

Country	Argentina
Region	Neuquen, Patagonia
Altitude	245 m.a.s.l.
Blend	100% Malbec
Body	Medium
Oak	20% aged for 9 months in French oak barrels
Residual Sugar	3.6 g/l
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites