Bodega Urqo Malbec Organico, DO Valle de Uco 2024

ARQ0402024

Bodega Urqo

— Mendoza, Argentina

Paulo Santo Malbec is alive with mountain purity, depth of colour and that local seems of minerality.

Production

Harvest by machine, the grapes are chilled once they get into the winery before they go into a pre fermentation maceration process for 2 days. The fermentation process takes place and then 40% goes into new and used French oak, while the remaining 60% goes into stainless steel tank.

Tasting note

Over a nose of regional graphite and damson fruit the palate is structured with notes of black tea, black cherry, damson and gently creamy vanilla notes. Uco Valleys inherent altitude gives this wine its serious structure and finesse. The wine finishes with great purity, elegance and deliciously gentle grip.

Food Match

Seared Duck Breast, Pork Ribs, anything with all spice.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Valle De Uco

Grape Varieties:
Malbec 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
7798385680131