



MONTEQUIETO

BODEGA DE FAMILIA



Quieto Malbec

- **Origin:** Agrelo, Ugarteche and Vista Flores - Mendoza
- **VARIETAL COMPOSITION:** 100% Malbec

VINEYARD

- **ODISEA ESTATE:** Agrelo, Luján de Cuyo, Mendoza
950 meters above sea level
- **Planted surface:** 15 hectares
- **LOS HERMANOS ESTATE:** Ugarteche, Luján de Cuyo, Mendoza
992 meters above sea level
- **Planted surface:** 30 hectares
- **LOS BARRANCOS ESTATE:** Vista Flores, Tunuyán, Mendoza
977 meters above sea level
- **Planted surface:** 35 hectares
- **Planting density:** 3,800 plants per hectare
- **TRAINING SYSTEM:** Vertical trellis
- **Yield:** 90 qq per hectare
- **HARVEST:** March – April – Manual in 18 kilos boxes

WINEMAKING AND AGING

- **FERMENTATION** with indigenous yeasts in stainless steel tanks
 - **FERMENTATION TEMPERATURE:** 24 – 28°C
 - **FERMENTATION:** 15 days
 - **PELLICULAR MACERATION:** 20 – 30 days
 - **MALOLACTIC FERMENTATION:** Spontaneous in stainless steels tanks and French oak barrels.
 - **AGING in stainless steel tanks during 12 months**
- **Tasting notes:** Red color with violet tinged edges and medium intensity. The playful nose is expressive and complex with floral notes of violet and red fruit such as raspberry and cherry. On the mouth, it is a fruit forward red wine with good acidity and supple tannins.
It is the perfect companion for grilled red and charcuterie, vegetables and hearty food.



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