



AUKA MALBEC

Tasting a San Polo wine is immersing yourself in the history of a family that for more than 100 years has evolved and produced the best wines.



Brand:	San Polo Bodegas & Vinedos
Region:	La Consulta, San Carlos, Mendoza
Altitude:	1050m or 3214 ft
Age of vines:	20 years
Varietal:	100% Malbec
Color:	Red
Alcohol:	14.1%
Size:	750ml
Aging:	6 months in French oak barrels
Country:	Argentina
Serving temperature:	16-18°C
Food pairing:	Game meat or lamb. Soft cheeses, some barbecues, dry fruits as nuts and chocolate mousse.

PROCESS: Hand-harvested during first week of April, keeping a correct ripen between tannins and sugar level. Stemming machine is used to obtain a whole berries to keep the fruit and avoid oxidation process. The Alcoholic fermentation takes 10 days. Temperature is carefully controlled. Half malolactic fermentation of red wines is allowed to enhance its characteristics and complexity.

TASTING NOTES: This Malbec has a deep red color with stunning violet shades. The nose emphasizes lasting and intense fragrances of mature red fruits, vanilla, chocolate, and coffee. In the mouth, it is fresh, sweet, and creamy with a touch of dry nuts and a long finish.