



TASTING NOTES

Appearance: Deep red, bright.

Aroma: Fruity, with intense red fruit notes balanced with vanilla notes obtained from its barrel maturation. Violet and red fruits notes. Tabaco, cacao and soft vanilla notes obtained from the long maturation in oak barrels.

Taste: Well-balanced acidity, pleasant.

Pairing: Grilled meat, empanadas and pastas.

Suggested serving temperature:
15-17°C



AUKA

RESERVA . MALBEC

VARIETAL 100% Malbec

VINTAGE 2023

REGION La Consulta, San Carlos. Uco Valley

WINEMAKER Cristian Ampuero

ALCOHOL 14.0%

AGING 70% aged in French and second fill
American oak barrels

VINEYARD

Finca Las Peñas – 990 masl – Planted in 1999
Malbec/Cabernet Sauvignon/Cabernet Franc/
Chardonnay – Trellis – 5.500 plants per hectare –
9000 kg/ha - Silty loam soil.

VINIFICATION

Harvested in middle march – manually – 8000 kg/ha-
produced by traditional method in concrete vessels.
Pre-fermentative maceration at 10°C for 48hs.
Fermentation at 25°C with moderate extractive
techniques, obtaining a fresh and fruity wine of mild
structure. Malolactic fermentation is 100% performed.
70% of the wine ages for 6 months in used oak barrels.
Results in a well-structured wine, very fruity and
complex.