

# viña las perdices

## CHAC CHAC MALBEC



Viña Las Perdices has a connection with nature through our senses. Chac chac was born inspired by the cry emitted by partridges looking for a mate or defending their territory. Thus, with character and passion, we created this line of wines.

<b>Brand:</b>	Vina Las Perdices
<b>Region:</b>	Uco Valley, Mendoza
<b>Varietal:</b>	100% Malbec
<b>Color:</b>	Red
<b>Alcohol:</b>	13.0%
<b>Aging:</b>	6 months in light toast oak, 70% French, 30% American
<b>Size:</b>	750ml
<b>Country:</b>	Argentina
<b>Winemaking Process:</b>	Sowing of selected yeasts. Alcoholic fermentation for 10-12 days with controlled temperature. Low temperature between 22-24°C, to enhance the aromatic profile of cold climate grapes. Post maceration fermentation for 7 days.
<b>Temperature:</b>	16-18°C
<b>Food pairing:</b>	Ideal to accompany all kinds of red meats.

**TASTING NOTES:** Intense violet red color. Great concentration, the nose presents aromas of red fruits, plum jam, and strawberries. In the mouth there is a predominant presence of red fruits, it is elegant, friendly, and very complex. Long finish and unctuous.