



#### Technical Information

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Country	Argentina
Region	Paraje Altamira, Gualtallary, & Vista Flores, Uco Valley, Mendoza
Altitude	1,000 - 1,300 m.a.s.l.
Blend	100% Malbec
Winemaker	Alejandro Canovas
Body	Full
Oak	18 months in French oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

# **FALASCO WINES**

# Bressano Malbec

# Region

The Uco Valley is one of Argentina's most important wine regions. Approximately 45 miles long and 22 miles wide, the valley follows the course of the Tunuyan River. The area has seen significant growth and investment over the last 20 years and is now home to some of the country's top producers. Benefitting from the cooler climate and excellent soil offered by higher altitude vineyards, the region produces spectacular Malbec with a distinctive floral nose. It's also responsible for some of Mendoza's finest Chardonnay and Torrontes.

#### Producer

Falasco Wines is brought to you by the fourth generation of 'Familia Falasco', winemakers in Mendoza since 1939. Building on their family history, their approach combines extensive experience with continuous research, innovation and evolving technology. Working with winemakers Alejandro Canovas and Pablo Sanchez, they are dedicated to creating unique, premium quality wines that prioritise elegance and fruit to fully express the character of their terroir.

#### Viticulture

Vineyards are spread across Paraje Altamira (40%), Gualtallary (35%) and Vista Flores (25%). Soils are sandy/clay loam on pebbles, sandy loam with silt on pebbles and sandy/pebbles with little organic matter respectively.

## Vinification

Pre-ferment maceration for 72 hours, followed by fermentation in barrels and stainless steel tanks, with overall maceration processes lasting between 15 and 24 days. Temperature fermentation does not go above 25°C. Aged 18 months in 225-litre French oak barrels, with 80% of the wine being aged in new barrels.

### **Tasting Note**

Purplish red against a dark backdrop. Complex and intense aromas that unfold with notes of crème brulée, candied fruit, plums and black fruits. On the palate, its structure, volume and silkiness stand out, revealing a wonderful integration of fruit and oak after aging, and a lingering, very elegant finish.

## **Food Matching**

Any grilled, smoky or spiced red meat such as a marinated flank steak, barbecue ribs, pork shoulder or blue cheese burgers. Also great with mushroom-based dishes or couscous stuffed peppers.