



Technical Information

Country	Argentina
Region	Los Arboles & Vista Flores, Tunuyán & Paraje Altamira, San Carlos, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	50% Malbec, 27% Cabernet Sauvignon, 20% Petit Verdot & 3% Merlot
Winemaker	Alejandro Canovas
Body	Full
Oak	12 months in French oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Allergens	Sulphites

FALASCO WINES Hermandad Blend

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

VSP with drip irrigation. Grapes grow in a diverse range of poor soil types across different subregions; sandy clay and loam in Vista Flores, light sandy stones in Los Arboles and calcerous in Paraje Altamira.

Vinification

Undergoes cold maceration at 8°C for 5 days, followed by malolactic fermentation at 30°C for 28 days. The wine is then aged for 12 months in 60% new French oak barrels with natural clarification.

Tasting Note

Complex on the nose as ripe black fruits, sweet spices, tobacco and mocha complement the distinctive fresh floral notes. The palate is ripe and full, leading with blackberry, moving through cassis and plum to a sweet, yet firmly tannic, finish.

Food Matching

Roast meats such as beef, veal and venison. Great with game birds and a perfect partner for tangy cheeses such as Lincolnshire Poacher, Red Leicester or Cheshire.