



FALASCO WINES

Hernandad Malbec

Region

Part of the larger San Carlos district in the southern Uco Valley, La Consulta sits in the shadow of the 5,830 m volcano, San José. The vineyards sit at around 1,000 m.a.s.l. and the altitude brings hot sunny days and cool nights. Meltwater from the Andes flows through the centre of the region in the Tunuyan River. Add well-drained alluvial soil that forces the vines to grow deep root systems in their search for water and nutrients and you have the perfect environment for high quality Malbec.

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. Poor, sandy loam, shallow soils with a high presence of pebbles, low fertility and high permeability/good drainage.

Vinification

Undergoes cold maceration for 5 days, followed by malolactic fermentation at a maximum temperature of 30°C for 28 days. The wine is then aged for 12 months in 60% new French oak barrels.

Tasting Note

A rich wine revealing deliciously ripe black fruit flavours supported by black cherries and juicy plums, with hints of violets and vanilla spice from the time spent in oak; full-bodied and seductive with great texture and a long finish.

Food Matching

The perfect accompaniment to a quality steak.

Technical Information

Country	Argentina
Region	La Consulta, San Carlos, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
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