UCO BLEND



VARIETALS	85% Malbec, 15% Cabernet Franc
REGION	Valle de Uco, Mendoza
MONTH OF HARVEST	April
HARVEST METHOD	Hand-harvested
WINEMAKING	Cold maceration for 5 days followed by fermentation at a controlled temperature of 28°C with 4 pump overs per day and a long maceration of 25 days. 70% of the wine is aged in French oak for 12 months.
TASTING NOTE	Dark red colour. Fresh and crisp on the nose. This wine shows nice aromas of red dark fruits with a touch of mint. The combination of Cabernet Franc´s blackcurrant fruit and elegant structure with the rich black and red fruit of the Malbec is an excellent match.
FOOD PAIRING	This is a perfect food wine with a good structure and a long after taste.
AWARDS 2025 vintage	91 points, Tim Atkin MW 2026 91 points, Decanter Awards 2025 90 points, IWC 2026 90 points, James Suckling 2026
2024 vintage	94 points, IWC 2025 90 points, Decanter Awards 2025