



@DONAPULAWINES



1100 - MALBEC

2025

VINEYARD

Located in Cordon El Cepillo, in the southwesternmost region of the Uco Valley, our Los Indios vineyard sits just meters from the foothills of the Andes Mountains. The soils are composed of an accumulation of sandy loam with colluvial rocks, overlying a dark and very dense calcareous layer that we call "black caliche." The proximity to the mountains creates conditions of significant temperature variation, resulting in a vineyard with warm days and cool nights.

WINEMAKING

The harvest is done by hand, followed by careful selection of bunches and gentle destemming. The grapes are fermented in stainless steel tanks with a total maceration of 21 days. After racking, the wine is aged for 18 months in French oak barrels, 20% of which are new.

Alcohol	13,5% vol.	Region	Finca Los Indios, El Cepillo, Valle de Uco, Mendoza
Acidity	5.6 g/l		
Residual Sugar	2 g/l	Variety	85% Malbec 15% Syrah
PH	3,7	Harvest	2025

HIGH ALTITUDE WINES