



## Inkarri Winemakerâ€™s Reserve Malbec

*Made with Organically Grown Grapes*

**Winemakers:** Chakana  
**Location:** Valle de Uco, Mendoza.  
**Varietal(s):** 100% Malbec  
**Ageing:** 60% of the wine is aged in 50hl French oak barrels for 12 months, 40% of the wine is aged in concrete vats without epoxy sealing.

**Analytical Data:** Alc. 14.% by Vol. · Res. Sugar 1.67 g/l · Acidity: 5.4 g/l  
**Serve at:** 65-70°F  
**UPC:** 8-13561 01028-5

### Vineyard:

Origin: Finca Los Cedros form Altamira, Valle de Uco, Mendoza.  
 Altitude: 1100 m.  
 Climate: Cool, average temperatures and nights with wide thermal amplitude, relatively more humid than other areas of Mendoza.

### Vinification:

Vinification process is very respectful to the grapes. Traditional maceration. Cold soaking is performed until the natural fermentation starts. Excraxtion process is very gentle and lasts for about 20 days. Temperatures are controlled between 78-86°F. Selected whole clusters and stems are used for the fermentation.

### Terroir:

Sandy loam over the gravel covered with calcium carbonate. 30 to 50 cm of depth.

### Training system:

Vines trained in VSP. Depending on specific soil conditions, Guyot or Cordon is used as pruning technique.

### Tasting Notes:

Violets, blackberries and a hint of herbs make this a very expressive and fresh malbec. Powerful with a crisp finish. Drink or hold.

*James Suckling*

### Enjoy with:

Grilled meats and game, mature cheese.

### Certification:

Letis S.A. Red N° 103



**Tim Atkin**  
 93 points  
 Vintage: 2017



**Robert Parker - Wine Advocate**  
 90 points  
 Vintage: 2016

**JAMES SUCKLING**  
 91 points  
 Vintage: 2016



**Stephen Tanzer - International Wine Cellar**  
 90 points  
 Vintage: 2017

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