

Hinojosa

Malbec 2021



Hinojosa: In 1962, Don Silvestre Hinojosa planted 122 hectares in the Alto Valle de Uco (High Uco Valley). The wine making tradition and spirit of Don Silvestre are still alive with the third generation of the Hinojosa family. Today, Hinojosa shares the same goal of producing excellent wines inspired by the purest and most noble elements of nature. The stony and sandy ground of Tunyán, Mendoza, allows excellent drainage of underground water coming from ice melting off the Andes Mountains. Hinojosa's wines are born at the foothills of the Andes, almost 4,000 feet above sea level, where a large temperature amplitude between day and night creates the perfect environment for slow grape ripening.

Tasting notes: Hinojosa Malbec has an intense red color with bluish tones. In the nose it is filled with blueberries, plumbs, and violets. Once in the mouth it has a medium bodied and well balanced. Good acidity with flavors of boysenberries, vanilla, and smoky notes. This Malbec goes well with red meats, poultry, and soft cheeses. Ideal serving temperature: 65 º - 68º F.

Winemaker: Jose Hinojosa

Appellation: Tunuyán, Uco Valley, Mendoza, Argentina

Grapes: 100% Malbec

Elevation: 3,320 feet (1,012 meters)

Vine Age: 44 yrs

Winemaking notes: Hand picked grapes. Malolactic Fermentation in temperature-controlled stainless-steel tanks and cement pools.

Oak Treatment: 8 months in French Barrique

RS: 1.2 grams per liter Alc: 13.6% UPC: 8 10148 01003 4 pH: 3.65

Vineyards of Bodega Hinojosa: Our vineyards are located between 1,000 and 1,200 meters above sea level, in Valle de Uco, province of Mendoza, they are irrigated with pure water from the melting of the Andes Mountains. The altitude, temperature, thermal ampltude, hours of sunshine, humidity and wind imprint unique characteristics on the vineyards that make up their personality. A privileged place to develop excellent wines, with their exact combinations in doses, anging in barrels and storage in bottles.