



ARAUCANA Malbec 2019

Araucana Malbec comes from our 5ha Araucana Vineyard that has unique and distinctive characteristics. Calcareous soils, cool nights, and strong winds, are constant challenges for our vines, which leads to wines with excellent concentration and marked natural acidity.

ARAUCANA VINEYARD CHARACTERISTICS

Region Valle Azul, Patagonia, Argentina - Araucana Vineyard
Soil type Sandy loam soil of alluvial, aeolian, and volcanic origin. High content of calcium carbonate in its composition.
Plantation type VSP. High trellis system.
Density 5.000 plants/ha.
Average production 5.000 kg/ha
Age Araucana Vineyard is 22 years old.

HARVEST SUMMARY

Our first 100% hands-on vintage in this unexplored and unique terroir of Ribera del Cuarzo. We call this vintage: "The introduction".

The vintage of 2019 in Rio Negro was generally regarded as an exceptional year for the production of wines. The region experienced favorable weather conditions throughout the growing season, allowing for the production of high-quality grapes and wines with outstanding characteristics.

The year started with a gentle winter, followed by a dry and temperate spring. This offered an excellent beginning for the growing season, with robust bud break and optimal vine growth. The favorable weather persisted throughout the summer. The dry conditions in Ribera del Cuarzo, coupled with careful vineyard management practices, resulted in excellent grape health and ripening.

The 2019 vintage in Rio Negro was particularly noteworthy for its concentration of flavors and remarkable natural acidity. The extended ripening period allowed the grapes to develop complex aromas and flavors while maintaining freshness and acidity.

WINE INFORMATION

Blend 97% Malbec, 3% Petit verdot
Harvest type Manual in 13 kg boxes
Age of barrels 30% new - 30% second use - 40% third use
Aging French oak (12 months)

ADDITIONAL INFORMATION

Producer's name Bodega Ribera del Cuarzo
Viticultor Felipe José Menéndez
WineMaker & Agronomist Ernesto Bajda

ANALYTICAL DATA

Alcohol 13,3%
PH 3,56%
Residual sugar 2g/l
Acidity T:6,5



RIBERA DEL CUARZO

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