



DON SILVESTRE

Malbec 2023



Don Silvestre: 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.

Tasting notes: Deep violet color with aromas of ripe red fruit, such as plum and cherry. On the palate it is full-bodied and round. Good astringency, soft tannins, and a pleasant finish. It is a young wine meant to be enjoyed on any occasion.

Winemaker: José Hinojosa

Appellation: Tunyán, Uco Valley, Mendoza, Argentina

Grapes: 100% Malbec

Elevation: 3,320 ft

Soil: Alluvial and sandy soils on a bed of stone.

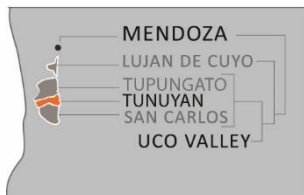
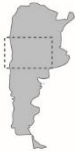
Fermentation: Handpicked grapes. Malolactic Fermentation in temperature-controlled stainless-steel tanks and cement pools.

Aging: Stainless-steel and concrete

TA: 5.5 **RS:** 2.9 gram per liter **Alc:** 13.6% **UPC:** 8 10148 01002 7

Uco Valley: A key wine growing area, just an hours drive South of Mendoza. Among Uco's specific merits is its high elevation, (2,000ft-3,600ft) slightly higher than Maipu and Lujan de Cuyo. A large diurnal shift allowing grapes to produce balanced sugar and acidity while reaching phenolic ripeness and fairly uniform soil consisting of a clay and rock base with a stony, sandy surface allowing for free-drainage. It's spectacular scenery and state-of-the-art winemaking facilities has led some comparing Uco Valley as Argentina's equivalent to California's Napa Valley.

ARGENTINA



Other Wines Available:

HINOJOSA Malbec

HINOJOSA H Gran Reserve Malbec

