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Viento Sur Malbec

Every year Finca Ferrer, located in Gualtallary, Tupungato, in the Uco Valley, in Los Andes Mountains, proves its magnificent emplacement for producing high quality standard grapes, full of flavors and aromas. After careful winemaking the result has been elegant and balanced wines expressing all the character of this unique terroir.



Winemaking:

100% Malbec.

Hand-harvested grapes with yields of 6 to 6,5 ton per ha. Fermented in stainless steel vessels to capture the variety's aromatic and bright fruit flavors. No oak was used during the winemaking, in order to obtain a young and fresh wine, full of the typical notes coming from the Uco Valley.

Tasting Notes:

Deep and intense purple color, bright and clean with purple and violet tones and violet hints, nicely integrated legs. Berries aromas typical of the Malbec grape: blackberry, black plum and cassis, then chocolate, sweet spices notes. In the

mouth, soft and gentle tannins, medium body, balanced structure. Plums and blackberries flavors in a lingering and delicate finish.

Service: 16° - 18° C.

Food Affinities:

Delicious match for a full lunch, from appetizers to main dishes, either meat or fish. Great companion of grilled meat, Spanish ham, or just a cheese omelette for a simple dinner after a busy day.