



FINCA
LA CHAMIZA
Polo Heritage

TRADITION

*This Malbec embodies the tradition that represents us.
Polo and Malbec together, ambassadors of superior quality in the world.*

100% Malbec

Origin: Luján de Cuyo.

Description: Alluvial soil and flat irrigation.

Climate: Dry and continental with great sun exposure allowing perfect ripening.

Vinification process: Grapes were destemmed and crushed. 25 days of fermentation in stainless steel tanks at 26°. 48 hours of maceration before fermentation. Natural malolactic fermentation.

Ageing process: 12 months in French oak barrels. Bottling aging for 12 months.

Colour: Vivid red with violet tones.

Aroma: Red fruit, especially raspberries and strawberries, express themselves with pure clarity. Complex and intense on the nose with excellent balance with the wood.

Palate: Sweet on the entry, with persistent and vibrant tannins. Energetic, with a long finish.

