



FINCA
LA CHAMIZA
POLO LEGENDS

EXCELLENCE

Our history includes protagonists that achieved perfection, like our Polo Legends Malbec.

Malbec: 100%

Origin: Uco Valley, Tupungato.

Description: Alluvial soil and drip irrigation.

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

Vinification: grapes are destemmed and crushed. 100% cold maceration 48hs before fermentation and delestages. Alcoholic Fermentation, 16 days of fermentation in stainless steel tanks at 24°C. Maceration after fermentation. Natural malolactic fermentation.

Ageing process: 8 months in French oak for . 6 months in bottle.

Colour: Vivid red with cheerful violet tints.

Aromas: Intense and fruity. Cherries, raspberries and plum marmalade with subtle spice notes. Freshness on the nose combines with liveliness and oak-aged elegance and balance.

Palate: Pleasant, balanced, juicy and energetic.

