



## DISTINCTION

*It is said that knowledge combined with effort drives progress. The elegance of Polo and wine merge together in our Polo Profesional Malbec.*

### 100% Malbec

**Origin:** 50% Uco Valley - 50% Luján and Maipú, Mendoza.

**Description:** Alluvial soil and drip irrigation. Altitude: 1.050 m.a.s.l.

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

**Vinification:** Grapes were destemmed and crushed. Maceration before fermentation. 20 days of fermentation in stainless steel tanks at 26°C. Natural malolactic fermentation.

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

**Colour:** Intense red.

**Aromas:** Plum and raspberry aroma.

**Palate:** Sweet tannins

