

Sombrero Malbec



The nose has a floral nature, highlighting notes of violets, lilacs and freesias. There are also cherries, blackberries, basil, thyme, gravel and walnut. A contemporary style that runs dry in the mouth, with optimal tannins and well-integrated acidity. Its end is persistent and leaves a very tasty mineral trace. Purplish red color with violet reflections of medium intensity.

Winery: Huentala

Winemaker: José “Pepe” Galante

Varietal: Malbec

Vintage: 2017

Region: Gualtallary, Tupungato, Uco Valley

Province: Mendoza

Country: Argentina

Alcohol: 13.9%

Technical Notes:

Total Acidity: 5.25 g/l

pH: 3.71

Residual Sugar: 1.8 g/l

Aging: 9 months in oak barrels

Pairing Suggestions:

- Filet mignon with beet and carrot carpaccio
- Roasted tomato basil soup and cheese croutons
- Chicken or beef tacos

