

DON NICANOR

MALBEC

2023



VARIETAL

100% Malbec

HARVEST

Manual harvest, beginning of March 2023.

APPELLATION

Uco Valley, Mendoza.

VINEYARDS

Vines within Uco Valley, between 1.000 and 1.200 m.a.s.l.

VEGETATIVE CYCLE

The 2022–2023 season experienced several climatic events that led to one of the lowest national harvests in recent years.

On October 8 and November 1, widespread and severe frosts occurred, causing damage to new shoots and clusters, and leading to yield losses due to poor fruit set.

Additionally, hailstorms occurred in December, January, and February, further reducing vineyard production.

Finally, heatwaves with extremely high maximum temperatures in December, January, and February—combined with less rainfall compared to previous seasons—accelerated sugar accumulation in the berries and brought harvest dates forward by two to three weeks for both white and red varieties.

AGEING

Ageing in French oak of various uses and sizes for 12 months, for a percentage of the wine depending on the vintage.

TASTING NOTES

Wine with an intense violet color. On the nose, it is very fresh, with prominent aromas of tart red and black fruits, harmoniously blended with floral notes like violets and wild spices. The oak is very well integrated, providing support on the palate and a subtle creaminess. On the palate, it is fresh, elegant, with good volume, velvety tannins, and great persistence.

