

GUALTALLARY



PRECIOSO — MALBEC



Precioso is an opportunity to explore the most premium expression of each Microterroir.

Gualtallary, UCO VALLEY

It is a classic Malbec expression with great fruit depth and spicy complexity from the oak ageing. It delivers many layers of black fruit jam, spices, toast, chocolate and tobacco on the palate, lingering in a beautiful long, savoury finish. This complex and expressive wine is an excellent example of a modern style of Malbec, with bright acidity and a chalky textural palate.

VINTAGE HIGHLIGHTS

Despite Covid challenges and a climate of extreme drought, 2020 vintage led to outstanding quality grapes. As a result of the accumulated extremely dry conditions, rainfall decreased by 20% compared to the previous season, and river flows were 50% lower than average. The 2020 summer was warm and cooled off by the end of February, leading to a very early harvest. Beautifully concentrated wines with expressive aromatics and high vibrant acidity followed, predicting maybe one of the best vintages in recent history.

CURRENT VINTAGE:
2020

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca Ambrosia 2, 18
Los monjes 3, 4, 5, 15, 16, 18, 19

YIELD:
5.000 kg/ha
2 tons/acre

ALCOHOL: 15.5%

PRODUCTION:
10.552 bottles

SOIL:
Pure limestone over
quaternary gravels

FERMENTATION VESSEL:
Concrete vats

AGEING:
18 months in new and used
oak barrels and 9 months
in bottle

Visit our website, FINCAAMBROSIA.COM