



CASA — MALBEC



Our Casa range— unoaked from our organic vineyard in Gualtallary—offers outstanding freshness and drinking at its price point.

The Casa Malbec is a youthful and pure fruited wine making up for a delicious, youthful, and approachable unoaked Malbec, at great value for money. On the nose, it shows notes of sweet raspberry marmalade, very ripe cherries, and blueberries. On the palate, the wine is bright and fruit-forward, with great density and defined Malbec typicity. The moderate tannins are ripe and velvety, adding to the wine’s overall appeal.

VINTAGE HIGHLIGHTS

The 2025 harvest at Finca Ambrosía came early, driven by a mild winter and warm summer that accelerated the growing cycle. We completed harvest 10 days earlier than in 2024 and achieved a 24% increase in volume in Gualtallary, with fruit showing excellent health and concentration.

Our organic and precise vineyard management resulted in wines with freshness, tension, and marked varietal expression. Malbec and Cabernet stood out for their structure, while Sauvignon Blanc delivered a mineral profile that faithfully reflects the identity of our terroir.

CURRENT VINTAGE:
2025

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

BLOCK:
Finca Ambrosia
15,16

YIELD:
10.000 Kg/ha
4 ton/acre

SOIL:
Limestone over
quaternary gravels and
sandy, from wind erosion

FERMENTATION
VESSEL:
Concrete vats

AGEING:
Concrete vats

OI: 14%
PH: 3.5
TA: 5.67
RS: 1.78

Visit our website: [FINCAAMBROSIA.COM](https://fincaambrosia.com)