



PRECIOSO — MALBEC



The Precioso line celebrates the precision, concentration, and intensity of our very premium Micro Terroirs.

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

Higher and well-distributed rainfall thought the 2022 was a long and dry growing season of outstanding quality. Veering on the cooler side of average temperatures, yields were still plentiful, and grapes achieved ideal ripeness throughout a very long cycle. Rainfall was limited, but abundant glacial water and sporadic showers were timed perfectly to help the vine's balance. After cooler autumn and ideal growing conditions in February and March, we were able to produce wines with remarkable quality.

CURRENT VINTAGE:
2022

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

PRODUCTION:
14.640

SOIL:
Pure limestone over
quaternary gravels

FERMENTATION
VESSEL:
Concrete vats

AGEING:
18 months in new and
used oak barrels.

OI: 14.6%

PH: 3.6

TA: 6.08

RS: 2.63

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