



VIÑA ÚNICA — MALBEC



Viña Única was the first wine we ever produced and remains close to our hearts. We strive to reflect our exceptional terroir and our winemaker's creativity each year.

This wine boasts a complex flavour profile with notes of black fruit, dark plum, vanilla, cedar, and spices. The palate shows pure, ripe red cherries notes, complemented by bright, fresh acidity and a long, floral finish. The wine has a chalky texture that is well balanced with a medium palate weight.

VINTAGE HIGHLIGHTS

Harvest 2023 came early and was challenging yet of great quality. The temperate and very dry late led to excellent health and quality of the grapes. It is a year defined by low average yields of 25% below, a consequence of a frost in the spring of 2022. A deep understanding of each parcel allowed us to precisely define the harvest time for each area, always in search of freshness and expression of our place. This year's wines show great purity and sharpness | vibrant acidity and fantastic complexity of scents.

CURRENT VINTAGE:
2023

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

BLOCK:
Finca Ambrosia 10, 17, 18
Los monjes 1, 2, 13, 14, 17

YIELD:
8.000 kg/ha
3.2 ton/acre

SOIL:
Pure limestone over
quaternary gravels and
sand

FERMENTATION
VESSEL:
Stainless steel tanks

AGEING:
15 months in new and
used French oak barrels
and 9 months in bottle.

Ol: 14.1
PH 3.6
TA: 5.96
RS: 2.7

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