



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

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 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.

ALCOHOL: 14.5%

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