

# MIL PIEDRAS

2021

MALBEC

by **BENVENUTO DE LA SERNA**



Benvenuto de la Serna's single-estate vineyard is nestled in Vista Flores, 1,100 meters into the foothills of the Andes Mountains – a premier wine region known as Valle de Uco in Mendoza, Argentina. The alluvial soil is known for being extremely stony, with high sand content that allows the roots of the vines to reach incredibly deep into the ground while providing excellent drainage. Due to its semi-desert climate and high elevation, the temperature spread between day and night can be up to 20 ° Celsius, with high exposure to a desert sun that develops rich and flavorful fruit, yet maintains balanced acidity – prized qualities of Valle de Uco grapes.

Mil Piedras Malbec delivers a deep violet color, characteristic of grapes from Los Chayaces in Valle de Uco. The aromas are of a fresh minerality, intense ripe plum and cherry, and notes of spice. Rich flavors of sweet vanilla and chocolate are extracted by the oak barrel aging, with persistent, mature tannins balancing a complex yet soft mouthfeel.

Alcohol by Volume 14.3%

Acidity 5.1 g/l

Residual Sugar 2.9 g/l

ph 3.73

Time in Barrel 8 months

Time in Bottle 4 months

Production 9,000 kg/ha

Imported by Cannon Wines Limited

1045 Sansome Street #345, San Francisco, California 94111 • (415) 394-6454 • [www.cannonwines.com](http://www.cannonwines.com)