

TAPIZ

BLACK TEARS
MALBEC

100% Malbec

Single vineyard of Finca San Pablo (IG), Uco Valley, Mendoza.

1,350 m above sea level. Soil ranges from sandy to rocky, with a notable prevalence of limestone.

Cold pre-fermentation maceration for five days at 8°C to extract color and aromas. Post-maceration lasts for 20 days. Alcoholic fermentation occurs in stainless steel tanks for approximately 15 days at 28°C.
Complete malolactic fermentation conducted exclusively in new French oak barrels.

Aged for 18 months in new French oak.

A deep purplish-red hue. Flavors and aromas evoke ripe red fruits, dried plums, figs, fruit compote, and jams. The nose reveals delicate floral and menthol nuances alongside the primary aromas. Aging in oak contributes hints of dark chocolate and roasted coffee. Sweet, ripe tannins are evident.

We are privileged to collaborate with Jean Claude Berrouet, the esteemed winemaker at Petrus in Pomerol. His vision and sensitivity, combined with our Uco Valley terroir, yield wines that embody elegance, balance, and character.

Alcohol 14.5%
Total Acidity 6.00
pH 3.64
Residual Sugar 2.60 g/l