

LA 8ºCA

TASTING NOTES

La Boca is an invitation to turn away from the mundane, let go of inhibitions and step into a life rich in colour and culture. This is modern Argentinian winemaking that embodies the electric fusion of its namesake. Sourced from high altitude vineyards in the Uco Valley, La Boca wines embrace the richness and infectious energy of the South American way of life.

VINTAGE

2020

VARIETY

100% Malbec

ORIGIN

Quietly placed in the Andes foothills, the Uco Valley spans the departments of Tunuyán, Tupungato and San Carlos, reaching elevations of up to 3500 metres. The continental climate of the region gives light to dry con-ditions with plentiful sunlight, low rainfall and cool winters. In this region, altitude determines disparity, which therefore defines temperature resulting in expressive, tense, exuberant red wines.

WINEMAKING

Picked, sorted and destemmed. The fruit then sat in open concrete tanks for 28 days, fermenting at low temperatures to aid in greater intensity, colour and fruit character. A gentle extraction process followed aiding in structure. Once the ferment was complete, the wine was pressed to old oak for 6 months prior to bottling.

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This is modern Argentinian winemaking that embodies the electric fusion of its namesake. Bursting with luscious ripe fruit, mouth-filling tannin and smoky savoury spices with an unabated finish.

Food pairing? Made for steak.