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PIZZELLA FAMILY



The Pizzella Family invites you to journey westward into the Uco Valley for a Sunday afternoon with their family. There will be no schedule beyond the sun warming your skin and the air filling your lungs. You will sit at the family table and with each passing moment, you will become more of a part of it. And it will remind you of important work - to enjoy the simpler times.

Paula and Pablo Pizzella came from Buenos Aires to Mendoza in 2000, where they achieved early success growing cool-climate Malbec grapes. Both parents are physical education teachers, and along with their three children get plenty of conditioning working this beautiful 10-hectare vineyard together.

Their viticulture approach can be best described as "meticulous" with exacting uniformity and balance as the goals. The ranch in Altamira (La Consulta) where the vineyard is located is named Finca Coquena after the god and protector of goats, sheep, and llamas in the Andes mountains.

TASTING NOTES

A beautiful red and purple color with aromas of black cherries, dark fruits, dark chocolate and baker's spice. On the palate, the wine shows dense, dark berry and plum flavors along with hints of sandalwood and spice, and even a hint of violets in the finish. This is a full-bodied and well-structured wine that is incredibly full of life and born to be enjoyed with food and friends.

FOOD PAIRING

It goes great with many foods, especially meat and barbecue. Unique recipe ideas include: Grilled Polenta with Wild Mushroom Ragout, Grilled Quail with Quinoa, Currant and Pine Nut Pilaf, or Wild Boar, Sage and Dried cherry Risotto.

TECHNICAL SHEET

Vintage 2022

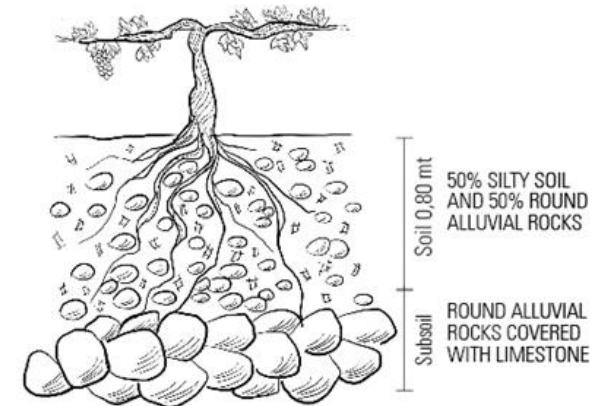
Varietal Composition 100% Malbec

Vineyard Location Paraje Altamira, Uco Valley, Mendoza

Avg. Vineyard Elevation 3600 feet

Vineyard planted in 1998

Soil composition Sandy loam, sand, silt and clay with 20% of stones covered by Limestones



Oak regimen 8 months. 50% aged in oak barrels, 10% new barrels and 40% second and third use.

Alcohol 13,5%

Ph 3,7 **T.A.** 5,45

Total case production 35.000



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