



MENDOZA

VINEYARDS



RESERVE

Malbec

VINTAGE

After a scarce and fresh vintage 2017, we finally had a classic Mendoza's vintage: dry, fresh, sunny and with moderate yields in each region, from the lowest altitudes to the highest. This, in addition to the lower rainfall, resulted in an optimal balance in the fruit, with a wonderful natural acidity, great aromatic expression in each region and soft tannins.

VINEYARDS

Agrelo, Luján de Cuyo, Mendoza.

SOIL

These old vineyards are located between 900 meters above sea level and have a yield of 100 qq / ha. The irrigation is superficial.

WEATHER

The climate is characterized by its warm days and cool nights, with a thermal amplitude of 14 °C and an annual rainfall of 200 mm.

WINEMAKING

Harvest is done in March. The grapes are crushed with soft grain breakage. Then the must is carried out the traditional fermentation at 24°C. Best selected yeasts were chosen after several trials to improve its ripen character. Daily pump-overs and delestages are done to extract skin compounds like colour and aromas. Post-fermentation maceration lasts 10 days. Then, the free run juice is raked off to a stainless steel tank and blended with a portion of press wine obtained by pressing skins. Malolactic fermentation will finally take place naturally providing.

STORAGE & SERVING

6 Years Service temperature 16 °C

OAK STAGE

The subtlety of the wood is contributed by 30% of the blend that remains in barrels for 12 months.

TASTING NOTES

Intense ruby red color with violet reflections. Fruit notes predominate in the first moment, Fresh cassis, raisins and blackberries stand out. In a second moment subtle notes of herbs appear. Caramel and vanilla denote its passage through oak. Velvety mouth, with soft tannins it is a wine that reveals in the mouth the aromas perceived in the nose. Good structure.