

RESERVA MALBEC



VARIETALS

100% Malbec

REGION

Luján de Cuyo, Mendoza

MONTH OF HARVEST

March

HARVEST METHOD

Hand-harvested

WINEMAKING

Cold maceration for 5 days followed by fermentation in temperature-controlled tanks at 25-27°C with 3 pump overs per day. The total maceration period takes 20 days.
60% of the wine is then aged in French oak for 12 months.

TASTING NOTE

Dark red colour with violets shiny tones.
This is a good example of Argentina's most representative grape showing a delicate balance between dark fruits, floral aromas and spices. Long finish with silky tannins and a well-integrated oak character.

FOOD PAIRING

Great with all kind of grilled meats, games and cheeses.

AWARDS (2022 vintage)

90 points, James Suckling 2024
90 points, Tim Atkin MW 2024
91 points, Decanter Awards 2023

