

# GRAN RESERVA MALBEC



## VARIETALS

100% Malbec

## REGION

Luján de Cuyo, Mendoza

## MONTH OF HARVEST

March & April

## HARVEST METHOD

Hand-harvested

## WINEMAKING

Cold maceration at 10-12°C for 5 days followed by fermentation in temperature-controlled tanks at 28°C with 3 pump overs per day and a period of 25 days of maceration. 100% is then aged in French oak for 12 months.

## TASTING NOTE

Deep red colour with violet shiny tones. A big and elegant Malbec with aromas of violets, black cherries and liquorice. On the palate the wine is deep and rich, perfectly balanced with delicate silky tannins and well-integrated French oak.

## FOOD PAIRING

Perfect with a juicy steak, game, rich cheeses and chocolate desserts.

## AWARDS (2023 vintage)

**INTERNATIONAL MALBEC TROPHY**  
**MENDOZA MALBEC TROPHY**  
96 points, Gold, IWC 2025

92 points, Decanter Awards 2025  
91 points, James Suckling 2025

