

PATAGONIA RESERVA MALBEC



VARIETALS

100% Malbec

REGION

Alto Valle de Río Negro

MONTH OF HARVEST

March

HARVEST METHOD

Hand-harvested

WINEMAKING

Cold maceration for 5 days followed by fermentation in temperature-controlled tanks at 26-28° with 4 pump overs per day and a maceration period of 20 days. 60% is then aged in French oak for 12 months.

TASTING NOTE

Dark red with violet shiny tones. A distinctive Patagonian Malbec. Elegant with a great structure and lovely ripe tannins. On the nose it is fresh with beautiful aromas of red cherries, liquorice and floral notes of violets.

FOOD PAIRING

Great with red meats, game and cheese.

AWARDS

2023 vintage

91 points, James Suckling 2025

2024 vintage

90 points, IWC 2025

93 points, Decanter Awards 2025

