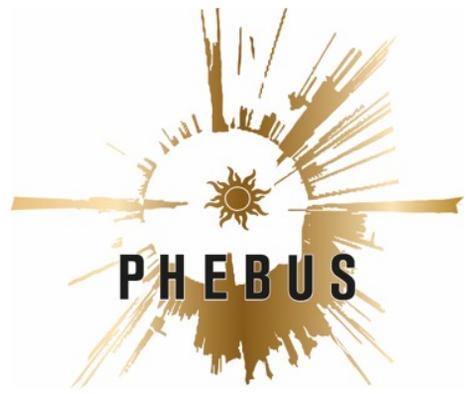


RESERVA MALBEC



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

2023 vintage

91 points, Tim Atkin MW 2025
91 points, Descorchados 2025

2024 vintage

91 points, Decanter Awards 2025
90 points, IWC 2025

