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
2024 vintage	94 points, Decanter Awards 2026 91 points, James Suckling 2026