MALBEC



VARIETALS	100% Malbec
REGION	Mendoza
MONTH OF HARVEST	March
HARVEST METHOD	Machine-harvested
WINEMAKING	Cold maceration for 3 days followed by fermentation in temperature-controlled tanks at 24-26°C with 3 pump overs per day.
TASTING NOTE	This Malbec has a fresh nose of black cherries and liquorice. It has a good structure and is rich on the palate, bursting with spicy red and dark fruits.
FOOD PAIRING	Perfect with roast lamb, grilled-steak, game and vegetable risotto.
AWARDS	
2024 vintage	90 points Descorchados 2025
2025 vintage	90 points Descorchados 2026