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

2025 vintage	93 points, IWC 2026 92 points, Decanter Awards 2026 90 points, James Suckling 2026
2024 vintage	90 points, IWC 2025 93 points, Decanter Awards 2025