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 2025 vintage	92 points, Decanter Awards 2026 91 points, James Suckling 2026
2024 vintage	92 points, Descorchados 2026 91 points, Decanter Awards 2025 90 points, IWC 2025