



MENDOZA

VINEYARDS



GRAN RESERVA MALBEC - 750 ml

VINTAGE OVERVIEW

Low yields due to moderate spring frosts in the south, an early harvest, and perfect balance. After Harvest 2016, the smallest and coldest in three decades thanks to El Niño.

VINEYARDS

We have chosen vineyards from different districts in Luján de Cuyo, Mendoza. Facing a wine like this, complex, complete, we need different grapes to achieve full expression.

SOIL

These old vineyards are located 900 meters above sea level and have a natural low yield (4-5 t / ha). Irrigation is superficial. Soil is clayey and poor.

WEATHER

The climate is characterized by warm days and cool nights, with an average of 200 mm annual rainfall.

WINEMAKING

Harvest is done by hand in plastic boxes of 20 kilos from late March to early April. Then, a cold maceration to preserve primary aromas is performed. Alcoholic fermentation with native yeasts at 25 Celsius degrees. Aged in French oak barrels for 24 months.

AGING

100% aged in French oak for 24 months.

STORAGE & SERVING

Ready to drink. It will develop better in 4 years.

TASTING NOTES

Deep purple color. Aromas of chocolate, coffee and vanilla from its stage in French oak, support notes of black fruit, ripe fig, plum and cherry. Long and complex end in which fruits and wood coexist.