

MALBEC RESERVA 2022

— GRAPE VARIETY

100% Malbec

Crafted from a selection of plots in Alto Agrelo and Tupungato, this wine exemplifies the versatility and complexity that Argentine Malbec can offer.

— WINEMAKING

Harvesting takes place in early March in both regions, where the grape profiles complement each other perfectly. Upon arrival at the winery, the grapes are destemmed, and a brief pre-fermentation contact is conducted, followed by fermentation at controlled temperatures between 24°C and 26°C for two weeks.

— TECHNICAL DATA

ALCOHOL



ACIDITY



STRUCTURE



RESIDUAL SUGAR



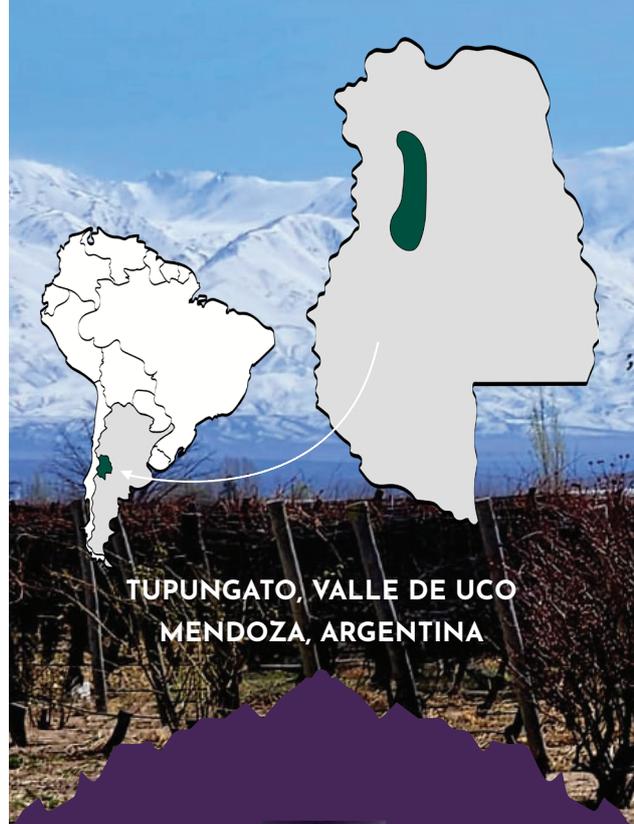
— AGING

Aging occurs in steel tanks, with a portion in French oak barrels of various ages for 8 months.

— AWARDS



— TASTING NOTE



TUPUNGATO, VALLE DE UCO
MENDOZA, ARGENTINA

