

GRAND MALBEC | 2020

THE FULLEST EXPRESSION OF MALBEC FROM TERRAZAS DE LOS ANDES

COMPOSITION: 100% MALBEC

	25%	30%	45%
LOCATION	Las Compuertas - Luján de Cuyo	Paraje Altamira – Uco Valley	Los Chacayes, Uco Valley
VINEYARD	Las Compuertas Estate	Los Castaños Estate	Licán Estate
ELEVATION	1,070 m / 3,510 ft above sea level	1,100 m / 3,608 ft above sea level	1,250 m / 4,100 ft above sea level
SOIL	Low organic matter and high levels of calcium that provide optimum soil texture and vine nutrition	The calcareous soil is rocky, sandy, and loamy, with abundant mineral diversity and poor water retention	Both sandy and dry, this heterogeneous soil forces the plant to develop long and deep roots
HARVEST	March 13th, 2020	March 10th, 2020	March 11th, 2020
EXPRESSION	The Malbec from the deep soil of this estate reveals berry aromas and flavors, round tannins and a distinctive elegance.	This rocky terroir infuses Malbec grapes with floral and aromatic herbs notes, as well as a perfect balance.	The land of the rolling stones completes the blend with beautifully concentrated Malbec conveying dark berry aromas, mineral notes and luminous freshness.



VINTAGE REPORT



The 2020 harvest season was characterized by a hot and dry summer that disrupted the maturity variables. Two more factors also had a significant effect. Firstly, the frost, which brought down production and, secondly, the water restriction to which the vineyards were exposed. All these factors – hot temperatures, yield reductions and lack of water – brought the harvest forward from 2 to 4 weeks, depending on the location. Although this was a hot year, the harvest offered a unique frame for the preservation of acidity, fine colours, and fresh aromas. Malbec from the Uco Valley showed a great aromatic freshness, with mineral red and black fruit notes. The palate reveals a balanced acidity and optimum polyphenol concentration. And Malbec from Luján de Cuyo reached moderately higher acidity levels than last year and a great concentration.

WINEMAKING



1. Grapes are hand-harvested in the early morning hours.
2. Bunches and berries are thoroughly selected at the winery. Gravity filling of small fermentation tanks.
3. Alcoholic fermentation triggered with selected yeasts at 28-30 °C/ 82,4-86 °F. Gentle and prolonged maceration for 20-25 days average, combining pigeage and délestage.
4. The wine is aged for 12 months in French oak barrels.
5. Clarification and filtration.
6. Extended bottle ageing for at least 12 months.

TASTING NOTES



COLOR: Intense red color with violet hues.

AROMAS: The intense and complex aromatic expression of mountain Malbec. It combines aromas of raspberry and cherry black of Las Compuertas, plumb and violet from Paraje Altamira and blueberry and fresh herbs of Los Chacayes.

TASTE: Great concentration of tannins that lead to a creamy and unctuous mouthfeel. Its balanced acidity and firm tannins contribute to a pleasant and persistent finish.

FOOD PAIRING

Ideal to pair with grilled and slow-cooked beef with wine reductions. This wine also pairs beautifully with stewed lamb and mature or smoked cheese.

