

GRAND MALBEC 2023

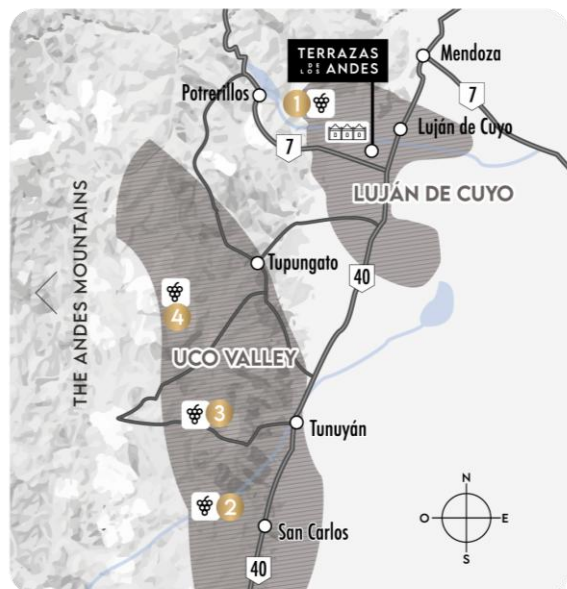
LAYERED – ELEGANT - BALANCED

GREAT WINES ARE GROWN, NOT MADE

- Crafted from 12 estate-grown Malbec plots regeneratively farmed
- A masterful blend of Malbec terroirs from Las Compuertas, Paraje Altamira, Los Chacayes & Gualtallary.

2023 HARVEST

- Low rainfall, heat waves, and late frosts. It was a dry, warm year.
- Wines of great character and personality were obtained. The climatic conditions favored concentration, firm tannins, freshness, aromatic profiles, and varietal expression.



1

LAS COMPUERTAS

Las Compuertas, Luján de Cuyo
1070 m / 3510 ft

2

LOS CASTAÑOS

Paraje Altamira, Uco Valley
1100 m / 3610 ft

3

LICÁN

Los Chacayes, Uco Valley
1200 m / 3931 ft

4

EL ESPINILLO

Gualtallary, Uco Valley
1650 m / 5413 ft

THE ELEGANT TASTE OF THE ANDES

WINEMAKING

- Grapes are destemmed and placed in tanks using gravity.
- Gently maceration for 3 to 4 weeks, with pump-overs and punch-downs.
- Malolactic fermentation.
- Ageing: 12 months in oak barrels, with 40% first-use, and the rest in second-use barrels to preserve freshness and purity of the fruit.

TASTING NOTES

- *Aroma:* Diverse aromatic palette featuring plum, sour cherry, and cherry from Las Compuertas; violets and thyme from Paraje Altamira; blackberries, blueberries, and rosemary from Los Chacayes, complemented by a citrus and thiol notes from Gualtallary.
- *Palate:* Balanced & harmonious. Full bodied. Juicy, present tannins accompanied by vibrant acidity, providing a long-lasting sensation.

PAIRING

- Refined meals, sophisticated barbecues.
- Grilled beef, smoked cheeses and herbs like rosemary or huacatay.

ABV: 14%

PH: 3,68

Sugar: 1,3 g/l

Acidity: 5,4

Serve at: 57°F – 16°C

Ageing potential: 10 years

