

VIÑALBA Malbec (Reserve)

Mendoza has become one of the most dynamic wine producing regions in the world with an enviable array of grape varieties, many of which are planted at high altitudes. The long summers mean the wines have wonderfully pure tasting fruit, and this Viñalba Malbec Reserve is an exceptional example of this. The wine is made to capture the beautiful purity of the grapes and get as much of that flavour as possible into the bottle. Rich and inviting this Malbec has smooth blackcurrant and plum flavours combines with toasty vanilla oak.

VINEYARDS & VITICULTURE

The soils in our vineyards are ideal for grape growing with clay loam and have very good permeability. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The vines are 15 years old on average with yields of 60hl/ha.

Our Viñalba Malbec Reserve vines come from high-quality massale selected vineyards which use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes.

WINEMAKING

The grapes are harvested in the first half of April by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Cold maceration takes for 5 days followed by fermentation in temperature controlled tanks at 26-28° with 4 pump overs per day and a period of 20 days of maceration.



PRODUCT DETAILS

REGION:	Mendoza, Valle de Uco
BLEND:	100% Malbec
OAK:	60% in French oak for 12 months
ALCOHOL:	14% vol
RESIDUAL SUGAR:	2g/l
CLOSURE:	Cork (Diam)

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