

Grand Reserve Malbec



AGING

Aged for 18 months in French and American oak barrels. Clarified and bottled.



VINEYARD

Individual vineyard located in Los Chacayes, Uco Valley, Mendoza at 1,250 m.a.s.l.



HARVEST

Manual harvest in boxes of 12 kg, in stages within the same section. The harvest is always carried out during the first hours of the morning to guarantee that the grapes reach the winery at low temperatures. Clusters that do not meet health and quality requirements are discarded in the vineyard.



VINIFICATION

100% fermentation with autochthonous yeasts. Traditional elaboration in concrete tanks for approximately 20 days at low temperatures, between 22°C - 24°C (71.6°F - 75.2°F) to obtain a greater intensity of aromas. The extraction processes are carried out manually, achieving a wine with great structure. 100% of the volume matures in used French barrels, where malolactic fermentation takes place. An intense and balanced wine of great freshness and complexity of aromas is achieved.



AROMA

Intense aromas of blackberries and red berries with hints of ripe plums, spices and smoked flavors.



TASTE

Intense aromas of blackberries and red fruits with hints of ripe plums, spices and smoked flavors.



COLOUR

Deeply nuanced purple
Temperature: 17°C - 19°C (62°F - 66°F)



AWARDS

2013 - 2016 WSWA Convention
• Double Gold

