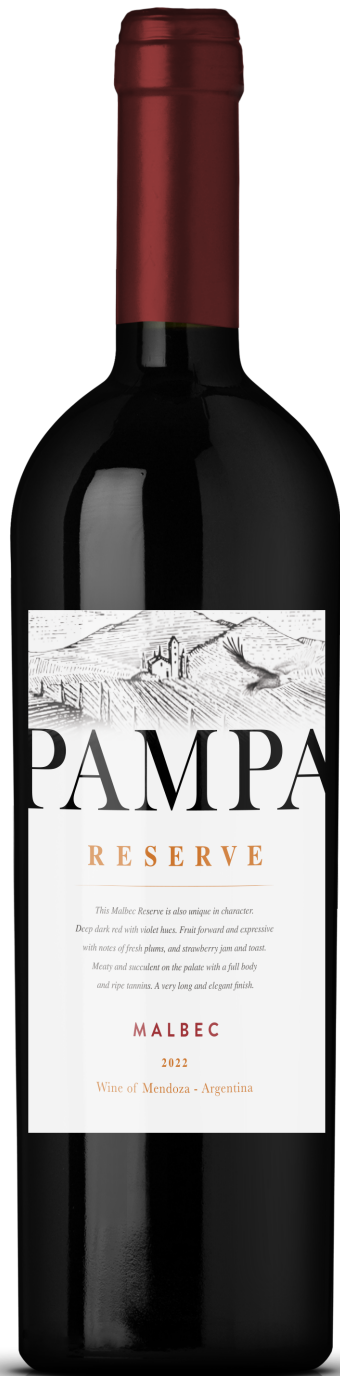


PAMPA

RESERVE

MALBEC



COUNTRY: Argentina

BRAND: Pampa

REGION: Alto Agrelo, Lujan de Cuyo, Mendoza

ALCOHOL: 13.5%

VARIETAL: Malbec

SIZE: 750 ml

TASTING NOTES

Intense red color with dark violet reflections. Aromas of red fruits and berry pastries, with notes of chocolate from 9 months ageing in French barrels. Soft and round tannins, with a smooth and complex finish.

An oaky, smoky balanced and pleasing Malbec.

---BTI

VINEYARD

Training System: V.S.P.

Soil: Franc, very heterogeneous because of the alluvial sediments, rich in calcium and potassium. with low organic material.

Irrigation: Flooding by ditch with the Mendoza River, coming from the melting snow of the Andes Mountains.

Vineyard age: 25 years

Yield: 9.000 kg/ha

WINEMAKING

The harvest began on late March. Maceration, prior alcoholic fermentation for 48 hours, at low temperature. Then selected yeasts were added. Alcoholic fermentation process at controlled temperature between 23°C to 26°C , for 18 days. Then, this Malbec was aged in oak barrels for 9 months.

Ageing potential: 4 years.

AWARDS



“92 Points”

Gilbert & Gaillard

Int. Challenge (2022)