

PAMPA

FAMILY RESERVE

Malbec



COUNTRY: Argentina

BRAND: Pampa

REGION: Alto Agrelo and Uco Valley, Mendoza

ALCOHOL: 14%

VARIETAL: Malbec

SIZE: 750 ml

TASTING NOTES

Garnet black color, with aromas of black fruits, prunes and some black olives. Ripe and full-bodied, with creamy tannins and concentrated black fruit, hints of chocolate and cinnamon on the mouth, balanced by a good acidity.

A rich, well structured wine that paints a story and you can almost envision the Gauchos in their cattle.

---BTI

VINEYARD

Training system: V.S.P.

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

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

Controlled yield: 6000 kg/ha

WINEMAKING

Harvest in mid-April. Maceration, prior alcoholic fermentation for 3 days, at low temperature. Alcoholic fermentation process with selected yeasts at controlled temperature between 26°C and 28°C, for 26 days. Aging in French oak barrels for 12 months and then in bottle for at least 8 months. Limited edition: 8000 bottles/year.

AWARDS



"93 Points" Gold Medal
Beverage Testing Institute (2019)



"90 Points"
Wine Enthusiast (2019)



"90 Points"
James Suckling (2019/2020)



"92 Points"
Descorchados (2019)



"92 Points"
Andreas Larsson (2018)