

REGION I

RESERVE

Malbec



COUNTRY: Argentina

REGION: Lujan de Cuyo, Mendoza

VARIETAL: Malbec

BRAND: Region I

ALCOHOL: 13.5%

SIZE: 750 ml

TASTING NOTES

Intense red color with violet reflections. Aromas of black cherries, blackberries, currant leaves and some chocolate from 9 months ageing in French barrels. Firm tannins and black fruit on the mouth, with a flavorful finish.

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 in 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.

Aging potential: 4 years.

AWARDS



“92 Points”
Gilbert & Gaillard
Int. Challenge (2022)



“90 Points”
James Suckling
(2018)



“91 Points”
James Suckling
(2016/2017)