



# MALBEC

## RESERVA

### 2020



*This Malbec is a layered, lively and elegant expression from our unique collection of high-altitude vineyards, crafted in sustainable harmony with nature and local communities.*

#### VINEYARDS

Our Reserva Malbec is a blend of more than 100 parcels from seven own vineyards located in the best appellation along the valleys of Luján de Cuyo and Uco: Las Compuertas, Eugenio Bustos, Paraje Altamira, Los Chacayes and Gualtallary. The vineyards altitudes range from 1070 metros (3510 ft) up to 1250 m (4101 ft) above sea level.

#### VINTAGE REPORT

The 2020 harvest season was characterized by a hot and dry summer that disrupted the maturity variables. Two more factors also had a significant effect. Firstly, the frost, which brought down production and, secondly, the water restriction to which the vineyards were exposed. All these factors—hot temperatures, yield reductions and lack of water—brought the harvest forward from 2 to 4 weeks, depending on the location. Although this was a hot year, the harvest offered a unique frame for the preservation of acidity, fine colours, and fresh aromas.

Malbec from the Uco Valley showed a great aromatic freshness, with mineral red and black fruit notes. The palate reveals a balanced acidity and optimum polyphenol concentration. And Malbec from Luján de Cuyo reached moderately higher acidity levels than last year and a great concentration.

#### VINIFICATION

Each *terroir* is managed to obtain an optimum balance for the plant and to achieve the best varietal expression of each *terroir*. An accurate monitoring of the grape maturity is carried out to harvest them at their right time of expression, tannin maturity, and acidity.

After destemming, grapes are macerated separately according to their origin. Maceration adapts to its potential, always pursuing the best balance.

Most of the wine is aged for one year in French oak barrels to achieve stability, refinement, and complexity. On the other hand, a minor percentage rests as a component inside concrete vats to preserve the fruit and freshness. Tasting will define whether the wine needs fining.

To add full expression, we consider that the wine should spend at least 6 months in bottle before launching it onto the market.

#### TASTING NOTES

Its vibrant aromatic expression recalls the freshness of the mountain. Complex and layered on the nose. It reveals aromas of fresh red and black fruit and delicate notes of violets that combine with the subtle toasty notes of the well-integrated oak. In the mouth, it has a pleasant entrance and a voluminous mid-palate. It shows sweet and round tannins and a juicy finish reminiscent of red and black fruit that provides freshness.

#### FOOD PAIRING



Ideal to pair with red and game meat, especially grilled. It is a good match for hard cheeses like Parmesan, Emmental, Roquefort and goat cheese. Desserts also go well with this food friendly wine, especially those with red fruit, dried fruit and coconut.