



Reserve Malbec

2022



Variety: 100% Malbec.

Region: Luján de Cuyo, Barrancas, Maipú, Mendoza.

Winemaker: Ignacio Macchiardi

Harvest: Between April 18th. and 23rd. Carried out in the early morning hours when temperatures are cooler. The harvest is done in 20 kg plastic crates to avoid pressing the grapes, ensuring they arrive at our cellars with maximum quality.

Production: Double quality selection process, where the first stage consists of sanitary control of grape clusters, and after destemming, all material intended for tank entry is selected, thus allowing for subsequent cold maceration

Maceration: 23 days.

Malolactic Fermentation: With native bacteria.

Alcoholic Fermentation: 7 to 10 days between 26°C to 28°C (79°F to 82°F), three daily pump-overs and two délestage during the entire fermentation process.

Stabilization: Unfiltered wine, only stabilized by natural cold.

Aging: 12 months with 25% in first and second-use French and American oak barrels.

Yeasts: Winemaker selection

Alcohol: 14.58% **PH:** 3.65 **AZ:** 2.1 **ACT:** 6.15

Intense violet-red color with some dark tones, clean and bright. Aromas of plums, blackberries with some notes of vanilla, coffee and chocolate. Intense palate, with good volume and prolonged persistence with very good acidity, with balanced and well-present tannins. Excellent balance between its Malbec traits, its terroir and the oak, make this wine very pleasant to drink, complex and well-prolonged with an excellent finish on the palate.

Recommended to enjoy between 16° to 18°C (60° to 64°F).

Food Pairing: Red meats, white meats, seafood and pasta, with intense seasoning.