

Grapes
100% Malbec

Region/Appellation
Aconcagua Valley

Alcohol by volume
13.00%

Residual Sugar
1.9 g/l

pH
3.6

Total Acidity
5.69 g/l

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed
26/04/2024

Estate Reserva Malbec Anniversary Magnum 2019 3 x Magnums 3x150cl

Winemaker Notes

Our Estate Malbec has a ruby red colour with violet hues and floral aromas typical from the variety accompanied by liquorice and ripe red and black fruits. The palate unfolds notes of vanilla, chocolate, soft touches of cherries and plums, and a subtle finish that recalls sweet spices. This wine has a soft palate with polish tannins that make it pleasant and smooth, of significant volume and medium persistence.

Vineyard

The grapes for Estate Reserva Anniversary Malbec come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clay-loam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

Winemaking

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. An 80% of the wine was aged for 8 months in oak barrels.

Vintage

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

Food match

Grilled and Roasted Red Meats

Enjoy it with red meats, grilled meats and stews

