



MENDOZA

VINEYARDS

CLOS DE MENDOZA

MALBEC

VINEYARDS

Luján de Cuyo, Medrano, Uco Valley

Trellis vines with drip irrigation. 1,050 metres above sea level. Yield is 12 tons per hectare.

VINTAGE

The 2020 harvest was characterised by good maturity. In late February, 2 weeks of unusually hot weather accelerated the maturation process significantly. Late-ripening varieties were mature 40 days earlier than usual so our harvest programme had to be carefully managed and adapted. Natural acidity was maintained and the wines of this vintage are characterised by their deep colour and ripe characteristics.

SOIL

Clay soils.

CLIMATE

Warm days and cool nights with average temperature ranges of 14°C. Rainfall: Average 200 mm per annum.

WINEMAKING

Grapes are harvested in March. After a gentle crush, cold maceration preserves primary aromas and is followed by traditional fermentation. Malolactic fermentation occurs after a 10-15 day post-fermentation maceration.

OAK AGEING

10% American oak.

AGEING AND SERVICE

This wine can be kept for up to 2 years and is best served at 16°C.

TASTING NOTES

Deep violet robe. Filled with forest fruit and black cherry aromas with hints of graphite and spice. Concentrated on the palate with firm tannins, fresh acidity and a long finish.

SPECIFICATIONS

Alcohol: 13.5% Vol

Suitable for Vegans/Vegetarians

