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POINTS

SIGNATURE MALBEC

Our Malbec epitomizes Argentina's winemaking expertise, style-driven to perfection.

Magic happens in the winery, where Marcelo merges a selection of vessels and barrels into a symphony of flavors that captures the very essence of Mendoza. Each bottle of our Signature Malbec is a chapter, a testimony to the richness of the land and Marcelo's unparalleled talent.

TECHNICAL INFORMATION

Varietal 100% Malbec

Vinification 10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.

Aging 80% of the wine spends 12 months in French oak barrels (2nd and 3rd use), 6-month bottle storage.

Winegrowers Marcelo Pelleriti & Miguel Priore

Suggested Retail Price \$28

Production 10.000 cases (9L)

Our commitment to quality guarantees an elegant expression of the varietal with remarkable finesse, velvety texture and rich flavors of dark fruit, leaving a lasting impression that captivates all senses.

UNIQUE SELLING POINTS

 **FLAGSHIP VARIETY**
An Argentine icon, Signature Malbec is our flag to the world.

 **ALTITUDE ELEVATION**
Complex, with soft tannins and great aging potential.

 **VERSATILITY IN PAIRING**
Medium body & Balanced acidity.

 **TIME-HONORED TRADITION**
Marcelo crafted his first bottles of Malbec in 1994.



Marcelo Pelleriti