



MENDOZA

VINEYARDS

GRAN RESERVA

by *Richard Bonvín*

Malbec 2021

VINEYARDS

Altamira, San Carlos, Luján de Cuyo.

SOIL

Located on the alluvial fan of the Tunuyán River. It presents fluvial deposits characterized by blocks of boulders, covered by calcium carbonate crusts; along with alluvial deposits of finer material, mainly sand that varies in depth before reaching the rock.

WEATHER

The climate is characterized by its warm days and cool nights, with a thermal amplitude of 19°C.

WINEMAKING

The harvest is carried out manually in 20 kilo plastic boxes from the end of March to the beginning of April. A cold pre-fermentation maceration is carried out for 5 days, to promote the extraction of aromas and flavors. Alcoholic fermentation takes place at 23°C, with the addition of selected yeasts. Then, the free run juice is racked off to a stainless steel tank and blended with a portion of press wine obtained by pressing skins. Malolactic fermentation will finally take place naturally.

OAK STAGE

60% of the blend that remains in french and american oak barrels for 12 months.

TASTING NOTES

The nose is vibrant and well-defined, with notes of cassis, blueberry and blackberry. The palate is medium-bodied with fine, silky tannins enhanced by a patina of dark chocolate-tinged black fruit.

