



GRAND RESERVE MALBEC

Tasting notes:

Intense purple red color. Complex aromas of strawberries, plums and cherries. Velvety soft and balanced palate.

Cellaring: 10 years.

Aging: 18 months in new French oak. One year in bottle for post maturation.

Alcohol: 14%

Region: Mendoza, Argentina – First Viticultural zone with DO for Malbec.

Harvest Method:

- Artisan work
- Green harvests
- Collected in PVC boxes for 18 kgs.

Wine making process:

- Bunch sorting,
- Berry sorting,
- Stainless Steel tanks with temperature control system.

Bottling:

- Natural cork stopper,
- Manual capping.
- Manual labelling.

Pairing Maridaje:

Hard cheese. Grilled meat. Spicy gravy. Game meat. Special coldcuts.

