



RESERVA MALBEC

This exclusive wine is a reflection of a heritage vineyard located in one of the most traditional terroirs in the Uco Valley: La Consulta, San Carlos. This unique place contribute an exceptional character to our grapes, translating into a Malbec with an unmistakable personality enhanced by our distinguishing touch of elegance.

VARIETAL COMPOSITION

100% Malbec

LOCATION

Grapes sourced from a heritage vineyard in La Consulta, San Carlos.

HARVEST

Manual harvest, with careful cluster selection in the vineyards.

WINEMAKING

Fermentation in small concrete vats and extended three-week maceration.

AGING

12 months in French and American oak barrels.

PAIRING

Roasted red meats.

Beef empanadas, smoked cold cuts. Stuffed pasta.

Cocoa- and coffee-based desserts.

AGING POTENTIAL

More than 5-6 years.

TASTING NOTES

Ruby red with purplish hues.

Aromas of red fruit, plum and caramel, perfectly balanced with aromas of flowers and some herbs.

Silky, smooth, supple tannins.

Its fruity, round, elegant and lingering finish makes it our most emblematic and lauded Malbec.