

## VIÑALBA Malbec - Touriga Nacional (Reserve)

Mendoza has an enviable array of grape varieties, many of which are planted at high altitudes. The long summers mean the wines have wonderfully pure tasting fruit, and this Viñalba Malbec Touriga Nacional is a great example of this.

A collaboration between Hervé Joyaux Fabre and another award-winning winemaker and friend Rui Reguinga, this wine is powerful but elegant with a rich, complex palate of blackcurrant and plum flavours.

### VINEYARDS & VITICULTURE

The soils in our vineyards in Lujan de Cuyo are stony, sandy loam and have good drainage. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The Malbec vines are 45 years old and the Touriga Nacional vines are 8 years old.

### WINEMAKING

The grapes are harvested throughout April by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine.

Cold maceration takes for 5 days followed by fermentation in temperature controlled tanks at 26-28° with 4 pump overs per day and a period of 20 days of maceration.



PRODUCT DETAILS

|                 |                                   |
|-----------------|-----------------------------------|
| REGION:         | Mendoza, Valle de Uco             |
| BLEND:          | 80% Malbec / 20% Touriga Nacional |
| OAK:            | 60% in French oak for 12 months   |
| ALCOHOL:        | 14% vol                           |
| RESIDUAL SUGAR: | 2g/l                              |
| CLOSURE:        | Cork (diam)                       |