

VIÑALBA Malbec

Mendoza is renowned amongst wine lovers because its high altitude and long summers mean that the wines have wonderfully pure tasting fruit, and the Viñalba Malbec is a great example of this. The wine is made to capture the beautiful purity of the grapes and get as much of that flavour as possible into the bottle. It is soft and full bodied, with dark fruit notes and a hint of bitter chocolate which is the hallmark of the Malbec grape.

VINEYARDS & VITICULTURE

The soils in our vineyards are clay loam and have very good permeability. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The vines are 15 years old on average with yields of 60hl/ha.

Our Viñalba Malbec vines come from high-quality massale-selected vineyards. Our vineyards use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes.

WINEMAKING

The grapes are harvested mid March 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 place for 5 days before fermentation. Fermentation at controlled temperature of 25 °C with three pump-overs per day.



PRODUCT DETAILS

REGION:	Mendoza
BLEND:	100% Malbec
OAK:	unoaked
ALCOHOL:	14.5% vol
RESIDUAL SUGAR:	2g/l
CLOSURE:	Cork (synthetic)