

VIÑALBA 50/50 Reservado

Mendoza has become one of the most dynamic wine producing regions in the world with 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 Cabernet Sauvignon Reservado is an exceptional 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. Rich and inviting this Malbec Cabernet Sauvignon has blackcurrant flavours with layers of cassis and toasty vanilla oak.

VINEYARDS & VITICULTURE

The soils in our vineyards are ideal for grape growing with 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 45hl/ha. The soils in our vineyards are ideal for grape growing with 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 45hl/ha.

WINEMAKING

The grapes are harvested in 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 25 days of maceration.



PRODUCT DETAILS

REGION:	Mendoza
BLEND:	50% Malbec 50% Cabernet Sauvignon
OAK:	60% in French oak for 12 months
ALCOHOL:	14.5% vol
RESIDUAL SUGAR:	1.9g/l
CLOSURE:	Cork (Diam)