

## Parrilla Malbec by VIÑALBA

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 Parrilla Malbec by Viñalba 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.

A deep ruby colour, this vibrant Malbec is crammed with damson, blackberry and plum flavours, with smooth, ripe tannins and a silky finish.

### VINEYARDS & VITICULTURE

The vines are grown in the foothills of mountain ranges, more than 950m above sea level. This terroir benefits from alluvial soils and the vines are 30 years old on average.

Our vineyards use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes.

### WINEMAKING

The grapes are harvested late March to 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.

50% of the wine has been aged for 12 months in French oak barrels, to achieve a fruity yet complex flavour profile.



PRODUCT DETAILS

|                           |                           |
|---------------------------|---------------------------|
| REGION:                   | Mendoza                   |
| BLEND:                    | 100% Malbec               |
| OAK:                      | 50% in French Oak Barrels |
| ALCOHOL:                  | 14.5% vol                 |
| RESIDUAL SUGAR:           | 2.8g/l                    |
| CLOSURE:                  | Cork (Diam)               |
| SUITABLE FOR VEGETARIANS: | Yes                       |
| SUITABLE FOR VEGANS:      | Yes                       |