

## VIÑALBA Patagonia Malbec (Reserve)

Patagonia is an exciting new region for Argentine wine, and clearly has huge potential. Here the climate is significantly cooler, giving fresher wines with a more elegant, almost old world style. 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 beautiful and elegant wine with aromas of violets and liquorice. Soft and well balanced with some hints of vanilla. This wine is a perfect example of a true Malbec from Patagonia.

### VINEYARDS & VITICULTURE

The soils of our vineyards are deep, sandy and rocky which give our wines great personality. The average age of the vine is 30 years. Our Malbec comes from high-quality massal-selected vineyards. Our vineyards are trained in 'espaldera' (hedge) with Vertical Shoot Positioning (VSP), non high-vigour. We use low frequency flooding irrigation for controlling vigour and sun exposure are aimed at producing high-quality grapes

### WINEMAKING

The grapes are harvested 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 26 °C with four pump-overs per day and maceration for 25 days.



PRODUCT DETAILS

REGION:	Rio Negro, Patagonia
BLEND:	100% Malbec
OAK:	50% in French oak for 12 months
ALCOHOL:	14% vol
RESIDUAL SUGAR:	2g/l
CLOSURE:	Cork (Diam)