

VIÑALBA BATH RUGBY GRAN RESERVADO

Proudly dedicated to Bath Rugby supporters, this limited edition bottle of Gran Reservado Malbec celebrates our shared sense of heritage and excellence. Whether on the pitch at The Rec, or in our vineyards in Argentina.

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 flagship wine, Viñalba Malbec Gran Reservado is an outstanding example of this.

Hervé J Fabre’s philosophy is to balance power and elegance. The palate is smooth and rich with soft black fruits and subtle oak flavours.

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, are 60 years old on average and have low yields of 35hl/ha.

One of the secrets to the extraordinary quality of this wine is the great care taken in the vineyard especially with regard to deleafing and pruning to assist ripening and concentrate the flavours.

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 place 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

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| REGION: | Valle de Uco, Mendoza |
| BLEND: | 100% Malbec |
| OAK: | 100% in French oak for 12 months |
| ALCOHOL: | 14.5% vol |
| RESIDUAL SUGAR: | 2.2g/l |
| CLOSURE: | Natural cork |
| VEGANS/VEGETARIANS: | Suitable for Vegans and Vegetarians |

a touch of chemistry, crafted by destiny