

MALBEC

MYSTIC ANDES

· R E S E R V A ·

D.O. MENDOZA

Mendoza (Argentina) is located at the foot of the Andes but on the eastern side and 500 kilometers from the coast. This famous wine region generally enjoys wide thermal amplitudes, poor alluvial soils, low rainfall, and pure Andes irrigation water. All of which contribute to fruit-forward wines that are well structured and easy to enjoy.

We work with a few very small grape growers in the Andes mountain terraces that maintain a strong and almost spiritual connection with their ancestor's land, which together with their small scale, dedication and craftsmanship secures a harvest of the highest quality mountain sourced Malbec you are about to experience.

PHILOSOPHY AND WINEMAKING

Our philosophy behind the winemaking is to keep the crafted profile of the wine, in order to save the character of each component, representing its origin and the Malbec expression in the best possible way. The grapes are always hand-picked by local farmers and their families that know the vineyards like the back of their hands, which being a very hot climate, is very relevant for choosing the right picking time, to preserve the freshness of the berries and avoid them to be over-ripped; the winemaking process is then simple and with minimum intervention. The wine is cold soaked and fermented in stainless steel tanks with gentle pump overs to avoid over-extraction and after is aged in selected French oak for over 6 months. Low and soft filtration is used trying to maintain tannins, aroma and structure of the wine. The last stage is a 4-month bottle-aging period for the wine to settle. All this process allows us to create a fruity Malbec with great character, representative of the variety and its origin. You can save this wine for the next 3-5 years.

TECHNICAL INFORMATION:

Alcohol:	13%
PH:	3.55
Total Acidity:	4.95 gr/l
SO ₂ :	30 mg/l
Volatile Acidity:	0.52 gr/l
Residual Sugar:	3.55 gr/l



H A N D P I C K E D G R A P E S

