

Marcelo Pelleriti

WINEMAKER SERIES

*To appreciate nature and respect the terroir.
To listen to our intuition and rely on technique to go beyond it.
To achieve simplicity in the expression of wine and music.*

MALBEC

MALBEC 100%

TASTING NOTES	A bright red in color. Its aroma is markedly fruity, with notes of fresh dark fruit, red berries and jam. Fresh and captivating on the palate. A great expression of a young and balanced Malbec.
ORIGIN	VINEYARDS AND ALTITUDE Tunuyán and San Carlos, Valle de Uco, Mendoza, Argentina. Altitude 900 - 1000 masl (2,950 ft - 3,200 ft)
HARVEST	Hand-picking using small 12 kg plastic boxes.
WINE-MAKING METHOD	10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.
AGING	60% 12months in French oak barrels, second use. 6-month bottle storage.
TECHNICAL INFORMATION	ALCOHOL 13,50% ACIDITY 5,10 g/l
TEMPERATURE	Serve at 14 °C
DIRECTOR & WINEMAKER	Marcelo Pelleriti

AWARDS

JAMESSUCKLING.COM

Harvest 2019 | **92**
POINTS

Harvest 2017 | **93**
POINTS

Harvest 2016 | **92**
POINTS

Tim Atkin

Harvest 2019 | **90**
POINTS

Harvest 2017 | **91**
POINTS

Harvest 2016 | **91**
POINTS



Harvest 2016 | **90**
POINTS

