

BODEGA ESTANCIA MENDOZA

Land of Malbec - Malbec



Technical Information

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| Country | Argentina |
| Region | Mendoza |
| Altitude | 750-950 m.a.s.l. |
| Blend | 100% Malbec |
| Winemaker | David Gargantini |
| Body | Medium |
| Oak | 6 months American oak |
| Residual Sugar | 4.0 g/l |
| Closure | Screw Cap |
| Vegan | Yes |
| Vegetarian | Yes |
| Organic | No |
| Sustainable | No |
| Biodynamic | No |
| Allergens | Sulphites |

Region

Mendoza, sited on a high-altitude plateau at the edge of the Andes, is responsible for around 70% of Argentina's wine production. Vines were first planted here by Jesuits in the mid-16th century, using techniques learned from the indigenous Huarpe people. Altitude is the key characteristic to this terroir. Wide diurnal temperature variation supports an extended growing season with warm harvest weather allowing grapes to be picked when perfectly ripe. These factors combined with well-drained alluvial soil and meltwater irrigation from the Andes result in the perfect growing conditions for the flagship Malbec grape.

Producer

Bodega Estancia Mendoza was founded in 1980 as a federation of wine producing co-operatives; currently, there are 32 members located in the key growing areas of Mendoza and their collaborative approach brings greater synergy in the grape growing and winemaking processes and in the ultimate marketing of their wines. The hot days and cool nights and bright spring and summer sunshine produce ideal conditions for the development of perfect grapes, and their ranges offer excellent quality and value in spades.

Viticulture

High trellis training system and traditional irrigation.

Vinification

Manual harvest & destemming before cold maceration prior to fermentation with selected yeasts at controlled temperature in stainless steel tanks. Natural malolactic fermentation. Six months aging with American oak.

Tasting Note

Purple red with violet hues. Aromas and flavours of red and black fruits such as plums, cherries and blackberries with hints of vanilla from the oak; velvety tannins in the mouth lead to a long finish.

Food Matching

Pair with cheese, meat or vegetable ravioli with tomato-based sauces, grilled meats and hard cheeses.