



2024 “Más de Cien” Old Vines Malbec



Wine

As already indicated by its name our Old Vines Malbec is coming from over 100-year-old vines ancestral heart of Argentina's Malbec production, Calle Cobos in Perdriel at an altitude of 995 meters. Given the proximity of the Rio Mendoza, our soil is alluvial and low in organic material. Comprising sandy loam, limestone, and an abundance of stones and rocks, this soil structure offers ample minerals, effective drainage, and deep-root penetration.

Tasting Notes

On the nose flowery and a variety of red berries. Fresh and vibrant on the palate with aromas of a light cherry, red currant, shades of raspberry. Balanced acidity, crisp, and a long, elegant finish.

Varietal
100% Malbec

Harvest
Selective hand harvest

Fermentation
Ambient yeasts

Maturation
Stainless Steel tanks

Storage Potential
10 years

Drinking Temperature
15-18°C

Alcohol
14%

Residual Sugar
<2g/l

Appellation
Perdriel, Luján de Cuyo