

# Ciclo Andino

Cobos 4443 – Perdriel, Lujan de Cuyo  
mail: contact@cicloandino.com



## 2024 “Más de Cien” Reserva Malbec



### Wine

As already indicated by its name our Reserva 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 aromas of violet and black currant. On the palate shades of a light cherry, blackcurrant, shades of plum and a touch of chocolate. The wine has a balanced acidity and a long, elegant finish.

Varietal  
100% Malbec

Harvest  
Selective hand harvest

Fermentation  
Ambient yeasts

Maturation  
12 months in French oak barrels of different sizes

Storage Potential  
15 years

Drinking Temperature  
15-18°C

Alcohol  
14%

Residual Sugar  
<2g/l

Appellation  
Perdriel, Luján de Cuyo