

MV

GRAND RESERVE MALBEC

VINEYARDS

Chacras de Coria, Vistalba, Lulunta (Luján de Cuyo).

SOIL

Mendoza Vineyards Grand Reserve is the result of a blending the best vineyards in Mendoza, planted by the early descendants of Italians more than 100 years ago. These old vineyards are located 900 meters above sea level and have a natural low yield (4-5 t / ha). Irrigation is superficial.

WEATHER

The climate is characterized by warm days and cool nights, with an average of 200 mm annual rainfall.

WINEMAKING

Harvest is done by hand in plastic boxes of 20 kilos from late March to early April. Then, a cold maceration to preserve primary aromas is performed. Then, alcoholic fermentation with native yeasts at 25 Celsius degrees. Aged in French oak barrels for 12 months.

PARKER'S NOTES

Review by Luis Gutierrez WA # , #212 (Apr 2014) Rating: 90

The 2012 Malbec Grand Reserve sourced from Lujan de Cuyo, aged for one year in French oak barrels, has aromas of incense, spices and black and red cherries. The medium-bodied palate shows a profusion of fine-grained tannins that coat your mouth. It has a classical, serious profile, with restraint and poise. Drink 2015-2019. I was very impressed with this set of wines produced by a company that owns no vineyards, but sources grapes from selected locations in Mendoza.

pH 3.59 | Total Acidity: 5.91 | Volatile Acidity: 0.60
| Sugar 2.70

