



Fabre & Montmayou®
ARGENTINA

Country

Argentina

Region

Vistalba, Luján de Cuyo, Mendoza

Grape varieties

85% Malbec, 10% Cabernet Sauvignon,
5% Merlot
Malbec vines planted in 1908

Technical analysis

ABV 14.5% vol
Residual sugar 2.4 g/l

UPC

7798000211108



Winemaking

Harvest is realized manually in small trays of 20 kg in order not to damage the grapes. Double selection is performed: first selection of bunches and a second selection grape by grape.

Cold maceration is carried out at 10°C-12°C for 5 days prior to fermentation which takes place at a controlled temperature of 29°C in order to preserve the optimum expression of the "terroir". 4 pump-overs per day and a long maceration period of 20 days at 25°C. 100% is aged in French oak barrels for 16 months

Tasting note

Deep red color with dense violet tones. The bouquet, attractive and charming, provides an explosion of red cherry and plum fruits. The French oak adds delicious hints of vanilla, coffee, and interesting complexity. On the palate, the wine is rich and well structured with soft tannins. A long and elegant finish.

Awards

94 points, *Tim Atkin MW Argentina Special Report 2021* (2018)

96 points *Descorchados 2023* (2019)

94 points *Vinous.com 2022* (2019)

Grand Vin

vinoviawinegroup.com