



VIÑALBA RESERVA MALBEC CABERNET FRANC

VINTAGE	2023
REGION	Valle de Uco, Mendoza, Argentina
GRAPES	80% Malbec, 20% Cabernet Franc
TECHNICAL	Alc. 14.5% / Residual sugar: 2 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	7798000210194

BACKGROUND

Mendoza has become one of the most dynamic wine producing regions in the world with an enviable array of grape varieties, many of which are planted at high altitudes. This Malbec comes from a low-yield plot, located on a terrace very close to the hills on sandy soils and stony subsoil. The vines grown in the foothills of mountain ranges, more at 1,450m above sea level. Vegan certified.

WINEMAKING

Bunch selection. Cold maceration during 4 days at 10°C (50°F). Selected yeasts. Delestages and pumpovers three times a day. Extended maceration for 25 days at 28°C (82°F). Malolactic fermentation in stainless steel tanks. 60% of the wine was aged for 12 months in second use French oak barrels of 225 and 400 litres.

TASTING NOTE

Dark red color, beautiful aromas of black fruits with a touch of mint. Great personality on the mouth, with a good structure and a long aftertaste.

AWARDS

93 points, Tim Atkin MW, Argentina Special Report, 2025
91 points, Descorchados 2025
90 points, James Suckling, Argentina 2025

ABOUT VIÑALBA

Viñalba is an exciting range of wines which showcases the depth and elegance that Argentina can offer. It encompasses an eclectic range of grape varieties and wines from both Mendoza and Patagonia. Launched in 2008, it has won an abundance of medals, including numerous trophies in the industry's top competitions and is sold around the world. Made by leading winemaking Hervé Joyaux Fabre, Viñalba offers beautifully crafted wines which combine purity of fruit with elegance and complexity.

