





# FABRE MONTMAYOU GRAN RESERVA MALBEC

VINTAGE 2023

REGION Vistalba, Luján de Cuyo, Mendoza, Argentina

GRAPES 100% Malbec

TECHNICAL Alc. 14.5% / Residual sugar: 2.3 g/l

WINEMAKER Hervé Joyaux Fabre UPC 7798000212396

## **BACKGROUND**

This Cabernet Franc comes from a vineyard plot located at a high altitude of 1150m on sandy and stony soils. This wine is vegan certified.

#### 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 carried out at 10 - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 28°C. 4 pump-overs per day and a long maceration period of 25 days. 100% aged in French oak barrels for 12 months.

### **TASTING NOTE**

Red color with shiny violet tones. Very complex and elegant bouquet. Plenty of wild red fruits like blackberries and cherries, liquorish and delicate hints of flowers. On the palate, the wine shows a remarkable balance with very elegant, delicate and silky tannins. Great combined with red meats, games, rich cheeses and chocolate.

### **AWARDS**

94 Points, Descorchados 2025

94 Points, Tim Atkin MW, Argentina Special Report 2025

### **ABOUT FABRE MONTMAYOU**

Fabre Montmayou was founded in the early 1990's by owner and winermaker Hervé Joyaux Fabre. When Hervé moved to Argentina from Bordeaux in the early 1990s and he was one of the first foreigners to recognise the potential of Argentina. As a true visionary, he bought very old Malbec vineyards, planted in 1908, and built the Fabre Montmayou winery with real boutique style and essence. His style of winemaking combines Argentina's purity of fruit and clear varietal expression with the elegance and complexity which is the hallmark of Hervé's classical background. Underpinning all of this is Hervé's unshakeable belief in the local terroirs, and his determination that all his wines should express these terroirs as elegantly as possible.









www.fabremontmayou.com