



FABRE MONTMAYOU RESERVA MALBEC

VINTAGE	2023
REGION	Vistalba, Luján de Cuyo, Mendoza, Argentina
GRAPES	100% Malbec
TECHNICAL	Alc. 14.5% / Residual sugar: 2.4 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	7798000211016

BACKGROUND

This is the first wine Hervé Joyaux Fabre made back in 1992 and perfectly illustrates his classic winemaking style. The malbec vineyards are at an altitude of 1100m in the foothills of the Andes. This wine is vegan certified.

WINEMAKING

Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes. Cold maceration carried out at 10 - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26 - 28°C. 4 pump-overs per day and a long maceration period of 20 days at 25°C. 60% spends 12 months in French oak barrels

TASTING NOTE

Deep red color with violet tones. Very intense bouquet with red cherry fruit and spices. Complex and well-balanced with vanilla and chocolate notes from the oak. A modern style wine, with sweet silky tannins.

AWARDS

92 Points, Tim Atkin MW, Argentina Special Report 2025
92 Points, James Suckling 2025

ABOUT FABRE MONTMAYOU

Fabre Montmayou was founded in the early 1990's by owner and winemaker 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.



Fabre Montmayou