

VIÑALBA MALBEC

VINTAGE	2024
REGION	Valle de Uco, Mendoza, Argentina
GRAPES	100% Malbec
TECHNICAL	Alc. 14% / Residual sugar: 2 g/l
WINEMAKER	Hervé Joyaux Fabre
UPC	7798000212655

BACKGROUND

The vineyards are clay loam and have very good permeability. The vines grown in the foothills of mountain ranges, more than 950m above sea level. The vines are 15 years old on average with yields of 60hl/ha. These vineyards use low frequency irrigation for controlling vigour and sun exposure to produce high-quality grapes. Vegan certified.

WINEMAKING

The grapes are harvested mid March by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine. Cold maceration takes place for 5 days before fermentation. Fermentation at controlled temperature of 25°C with three pump-overs per day. Unoaked.

TASTING NOTE

Viñalba Malbec is soft and full bodied, with dark fruit notes and a hint of bitter chocolate which is the hallmark of the Malbec grape.

AWARDS

95 points, Decanter World Wine Awards 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.

