



PRIMERAS VIÑAS MALBEC LUJÁN DE CUYO 2021

This Malbec with 18 months of aging in new oak pays homage to those old vineyards of Luján de Cuyo and rescues the profile of the region under a stylistic adjustment. Old vines give better quality grapes, more expressive, aromatic and concentrated wines.

STORY

Wines from grapes that are carefully selected from special sectors within a vineyard plot and harvested using precision viticulture techniques. Thanks to this process, we obtain the most authentic and distinctive expression of each terroir. We have been carrying out exhaustive studies of our soils for several years, as a result of which we know in detail and classify each of our plots according to their potential.

TECHNICAL INFORMATION

100% Malbec

Alcohol: 14,3 %

Total acidity: 5,63 g/l.

Reducing sugars: 1,79 g/l.

pH: 3,60

Vineyards: Mayor Drummond y Perdriel, Luján de Cuyo - Mendoza.

Altitude: 850 y 950 masl.

Aging: between 16 to 18 months in new French oak barrels.

Aging potential: over 15 years.

TASTING NOTES

This Malbec showcases a deep purple hue and captivating aromas of ripe plums and blackberries, complemented by notes of cedar and white pepper. On the palate, it is rich, plush, and supple, featuring dark berry fruit, crushed stone, dark chocolate, and toasty nuances. Full-bodied, it has a balanced acidity that leads to a long-lasting, juicy finish, with velvety tannins providing a refined mouthfeel. With its varietal elegance and depth from old vines, this wine embodies a classical style marked by contained power, harmony, and very fine, elegant tannins.

FOOD PAIRING

This Malbec pairs beautifully with grilled meats, such as ribeye or lamb chops, as well as hearty dishes like mushroom risotto or a rich beef stew. Its structure and complexity also make it a delightful match for aged cheeses, particularly blue cheese or aged cheddar.

