



MALBEC & PETIT VERDOT 2025

COLLECTION STORY

Teia is the word Basilio, Sofia's son, used as a child to greet the stars. Teia wines, much like when we were kids, invite us to explore the opportunities that the Mendocino terroir offers, creating blends designed to be enjoyed today but also to evolve over time.

It is also an invitation to look up at the sky with curiosity, to play again to experiment. Fresh, vibrant wines, ready to be enjoyed in the present moment.

2025 VINTAGE REPORT

The 2025 vintage was defined by precision and character. A winter generous in snowfall ensured adequate water availability, while a warm summer accelerated ripening and invited us to determine each harvest moment with care and sensitivity.

Yields were higher than the previous two vintages, though still moderate, resulting in high-quality grapes that translate into concentrated, balanced wines with marked varietal expression.

TECHNICAL INFORMATION

85% Malbec – 15% Petit Verdot

Alcohol: 13,5%

Residual sugar: 2,39 g/l

Total acidity: 5,29g/l

pH: 3.65

Vineyards: Mendoza, Argentina

Aging potential: up to 5 years.

TASTING NOTES

- ★ **Color:** Bright and intense bluish red.
- ★ **Aroma:** Lively with a stand out aroma of ripe red fruit as well as menthol notes.
- ★ **Palate:** At first, the delicious Malbec fruit explodes in the mouth. It has a soft structure provided by the Petit Verdot and a juicy and persistent smoothness. Round and harmonious.

SUGGESTED PAIRING

The perfect wine to pair with a well-seasoned beef burger, a steak eye with French fries or a good plate of pasta with mushroom sauce. The best choice to drink after a yoga class or while enjoying your favorite TV show.