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MALBEC RESERVE

I.G. LOS CHACAYES. VALLE DE UCO

VINO ORGANICO

2023

In 2023, a new production hall dedicated to high-quality wines was opened. It includes a new grape processing line and small vats for greater precision. Despite a very hot year, the harvest was brought forward to compensate, particularly for the reds. Malbec and Cot were harvested between March 2 and 30, a first in the history of the winery. The Malbec harvest for the grand cuvées (Chacayes/Gran Malbec/Esprit) took place between March 8 and 18. In Mendoza, the harvest was the smallest of the last 30 years, down 30% on the previous year. A pH between 3.4 and 3.6 and an alcohol content between 12.5% and 14% reflect a year of cool temperatures and low alcohol content. This year confirms the upward trend in temperatures and rainfall at low altitudes, impacted by the La Niña and El Niño climate cycles. This climatic change led to an early harvest, a month and a half earlier than in 2013.

TERROIR

Volcanic and granitic gravel.

GRAPE VARIETIES

100% Malbec

AGE OF THE VINES

20 years.

DENSITY

4 166 vines/ha, trellised.

FIRST VINTAGE

2001

WINEMAKING

The grapes are harvested in 400 kg bins, manually at the optimal point of ripeness. They are fermented traditionally between 25°C and 30°C with daily pump-overs and délestage at the beginning of fermentation. After alcoholic fermentation, the maceration process continues for about 15 days with bâtonnage to achieve more volume and richness on the palate.

AGEING

The wines are aged for a period of 8 to 10 months in concrete tanks, with 30% in 225-liter French oak barrels that have been used three times. This preserves a marked varietal character while integrating the subtle flavors of the wood. The barrel aging imparts harmony and roundness to the wine.

WINEMAKER'S NOTE

Ruby red color with violet reflections. A complex nose, with a blend of red berries and the spicy aromas of black pepper. Some delicate notes of chocolate and coffee come from its time in oak. In the mouth, a structured and complex wine with pleasant tannins that add sweetness and a long finish. The spices combine with toasted notes and the characteristic red fruit of Malbec.

FOOD-PAIRING

It is an ideal companion for grilled meats, homemade pasta with intense-flavored sauces, and soft, aged cheeses.

AWARDS

2023

92pts James Suckling
92pts Tim Atkin

2022

92pts James Suckling

2021

92pts James Suckling
92pts Tim Atkin
91pts Wine Advocate

2020

95pts James Suckling
92pts Tim Atkin

2019

94pts James Suckling
92pts Descorchados
90pts Tim Atkin

2018

93pts James Suckling
91pts Wine Spectator
91pts Wine Advocate
91pts Vinous



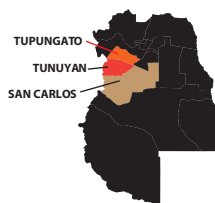
APPELLATION

Uco Valley - IG Los Chacayes

ARGENTINA



MENDOZA



VALLE DE UCO

