

MARCHIORI & BARRAUD

MALBEC

An explosion of fresh red berries and blueberries.

Violet and bright with aromas of blue flowers and delightful red berries and blueberries. Its agile palate and ripe tannins are enhanced by its freshness and acidity. Ideal to accompany lean meats, semi-hard cheeses, light stews and lentils.

Drink at 14° to 16 ° C.



Natalia Valentina Suárez
Argentinian School of Wines
Board of Directors of Argentinian Sommeliers Association



www.marchioribarraud.com
MENDOZA - ARGENTINA

Varietal Composition

100% Malbec

Las Piedras Vineyards

Perdriel, Luján de Cuyo. Premier growing region of Mendoza.

The riverbank where the vineyards are located is characterized by soils formed by the deposit of coarse materials such as boulders, sands of different calibers and large-sized silts. They are very young soils with a loamy texture, with well-marked layers and very good permeability. The proximity of the river generates a constant breeze that circulates from west to east during the mornings and in the opposite direction during the afternoons. This allows the vine to produce thick-skinned grains with high polyphenol content.

La Esperanza Vineyards

Las Pintadas, Tunuyán. Uco Valley.

Calcareous soils with a high presence of calcium and magnesium carbonate that can be seen as small white specks mixed between layers of varying thickness that cannot be traversed by the roots. In this lower part of the Valley, the thermal amplitude with very cold nights and warm days gives us fruit with an important acidity character, rich in polyphenols to obtain very fresh wines with a great aromatic profile.

Winemaking: hand harvested in 20 kg. cases.

Harvest dates: March 23rd, 2021 to April 1st, 2021.

Traditional fermentation in stainless steel tanks.

Maceration: 15 to 14 days.

Aged: 10% in contact with oak staves to enhance their fruity expressiveness.

Unfiltered and unfiltered.

Analytical data:

Alcohol 14,50 % V/V

Acidity 5,14g/l

pH 3,66