

MARCHIORI & BARRAUD

MALBEC

This is a fresh malbec with a delicate texture to be enjoyed to the last drop.

It has a bright purple-red color and a young nose with fruity aromas of red berries, plums and some violets. There are also slight hints of vanilla, coffee and toast.

On the palate it is dry and refreshing while a subtle presence of the oak gives its delicate texture. Great balance and persistence!

To accompany Gruyère cheese, juicy red meats and your favorite quotidian foods.

Drink it between 14 ° and 16 ° C



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



Varietal Composition

100% Malbec

Las Piedras Vineyards

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

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. Altitudes range from 945 - 1,100 m.s.n.m. (2,624 - 3,608 ft).

Winemaking: hand harvested in 20 kg. cases.

Harvest dates: March 19th, 2020.

Traditional fermentation in stainless steel tanks.

Maceration: 16 days.

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

Unfined and unfiltered.

Analytical data:

Alcohol 14,50 % V/V

Acidity 5,17g/l

pH 3,68

www.marchioribarraud.com

MENDOZA - ARGENTINA