



Fabre & Montmayou  
BODEGAS Y VIÑEDOS



### **RESERVA MALBEC**

#### **VINEYARD LOCATION**

Vistalba, Luján de Cuyo, Mendoza

#### **GRAPES**

100 % Malbec

#### **YIELD**

475 gallons per acre.

Deleafing and green picking is performed in December.

Harvest is realized manually in order not to damage the grapes.

Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

#### **FERMENTATION**

Cold maceration carried out at 50°F - 55°F for five days prior to fermentation which is carried out at a controlled temperature of 78°F. Four pump-overs per day and a long maceration period of 25 days.

#### **AGING**

60% of the wine is aged in French oak barrels for 12 months.

#### **TASTING NOTE**

Deep red color with violet tones. An intense bouquet with red cherry fruit and spices. Complex and well-balanced, with vanilla and chocolate notes from the oak. A modern style wine, with sweet silky tannins.

Great with all kind of grilled meats, game and strong cheeses.