



LIMITED RELEASE MALBEC

COLOR:

Dark red with purple hues

NOSE:

Fragrant black forest fruits jump out of the glass.

PALATE:

Bursting with inky dark fruits—blueberries, blackberries, and juicy plums. A bold and structural wine with a rounded palate mouthfeel.

VINTAGE:

The 2022 vintage was smooth sailing, with optimal ripening conditions.

WINEMAKING:

Obtaining Certified Organic Qualifications in 2020, all estate fruits are grown under strict organic principles without the use of toxic chemicals.

Picked at optimal ripeness, this Malbec was fermented in open fermenters and hand plunged daily for gentle extraction of fruit and tannin. The result is a balanced and focused wine with juicy fruits and great structure. The best five barrels were chosen for this special release. An enjoyable yet age-worthy wine.

VINTAGE: 2022

ALC: 14.0%

STANDARD DRINKS:

8.3



