

VIÑALBA Malbec Gran Reserva

Mendoza has become one of the most dynamic wine producing regions in the world with an enviable array of grape varieties, many of which are planted at high altitudes. The long summers mean the wines have wonderfully pure tasting fruit, and the flagship wine, Viñalba Malbec Gran Reservado is an outstanding example of this.

Hervé J Fabre’s philosophy is to balance power and elegance. The palate is smooth and rich with soft black fruits and subtle oak flavours.

VINEYARDS & VITICULTURE

The soils in our vineyards are ideal for grape growing with clay loam and have very good permeability. The vines are grown in the foothills of mountain ranges, are 60 years old on average and have low yields of 35hl/ha.

One of the secrets to the extraordinary quality of this wine is the great care taken in the vineyard especially with regard to deleafing and pruning to assist ripening and concentrate the flavours.

WINEMAKING

The grapes are harvested throughout April by hand into small trays of 20kg to prevent damage and then meticulously sorted in order to select the best grapes for this wine.

Cold maceration takes for 5 days followed by fermentation in temperature controlled tanks at 26-28° with 4 pump overs per day and a period of 20 days of maceration.



PRODUCT DETAILS

REGION:	Mendoza
BLEND:	100% Malbec
OAK:	100% in French oak for 12 months
ALCOHOL:	15% vol
RESIDUAL SUGAR:	2g/l
CLOSURE:	Natural cork