

20
21GRAFFITO
Malbec

WINE CATEGORY: Quintessential Malbecs

Pack Size: 12/750ml
UPC: 835603001808

OVERVIEW

Small-production Malbec from winemaker Jimena Lopez with amazing concentration, aromatics, and earthy notes of smoke and espresso.

VINTAGE

RAINFALL: 10 inches/year. Average rainfall.

BLOOM: November 13, 2020

WEATHER: January and February were dry and cold. By end of February there was rain until middle of March. In general, the quality of this 2021 harvest was exceptional.

HARVEST: March 15, 2021

GRAPES: Average Brix 24

SITE

The vineyard is located in Alto Agrelo, one of the best locations for growing Malbec. VSP system, 100 % hand picking.

ELEVATION: 3050 ft.

SOILS: Sandy loam soil with clay and silt

VINES: 2600 plants/ha

AVERAGE AGE OF VINES: 35-40 years

YIELDS: 8 tons per hectare

100% Malbec**Alto Agrelo, Lujan de Cuyo,
Mendoza, Argentina****14.6% Alc. by Vol.****92 pts - James Suckling**

TASTING NOTES

Deep violet color that evokes its name. Ethereal rose petal incense and spicy perfume with notes of smoky earth and espresso. Juicy and medium-bodied with red currant and black pepper on the palate. Finishes with smooth, lush tannins, ripe acidity and good length.

PAIRING SUGGESTIONS

The ultimate in steak wine. Try with grilled steak, bbq wings or smoked gouda cheese.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Skin maceration for 3 days at 47°F before crushing. Gentle destemming. No use of pumps. 100% stainless steel fermentation. FML completed in tank.

AGING: 70% is aged for 13 months in French oak. 60% is aged in French oak for 14 months.

PH: 3.7 | **TA:** 5.62

BOTTLING DATE: September 2022