

20
22GRAFFITO
Malbec
 **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: 10.2 inches/year. Average rainfall.

BLOOM: November 4th

WEATHER: The weather was challenging, with early frosts in late March and early April. This resulted in a lower yield than historical averages, but produced high-quality wine with good acidity, freshness, and concentration.

HARVEST: March 18th

GRAPES: Average Brix 24.3

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

14.5% Alc. by Vol.



91 pts - James Suckling

90 pts - Tim Atkin

**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: 3.65 | **TA:** 5.5

BOTTLING DATE: September 2023