

20
24AREYNA
Malbec

W CATEGORY: Outstanding BTG



Pack Size: 12/750ml
UPC: 835603003147
Alc: 13.9%

LEARN MORE ABOUT THE BRAND



OVERVIEW

ABOUT THE WINE

Areyna Malbec bridges classic Argentine terroir and contemporary drinkability. Sourced from specific blocks of estate vineyards, it drinks as fruit-forward and food-friendly while still delivering Lujan de Cuyo pedigree.

WINERY BACKGROUND

Areyna wines are made with one intention: find the vineyard blocks with the freshest, purest fruit expression, and bottle them. Areyna reds are harvested from estate vineyards in Lujan de Cuyo and the Torrontes is sourced from its ideal terroir of high elevation desert in Cafayate, Salta. Each wine defines the intersection of purity and quality.

VINTAGE

HARVEST: March 1

VINTAGE NOTE: 2024 yields rebounded from 2023. Despite late-season heat, the wines sip more like a cool-climate vintage, showing greater aromatic nuance and richer texture than 2023.

SITE

Luján de Cuyo, Mendoza

VINEYARD SITES:

40% Naoki: Incredibly rare gypsum and calcareous soils create notes of black fruit and herbs with textured, well-defined tannins.

40% Lauren: From a cool vineyard pocket over sandy-loam soils. Hints of spiciness with freshness and bright acidity.

10% Jamilla: The Mendoza alluvial riverbed gives classic Lujan red fruit aromas and flavors, complemented by sweet and round tannins.

10% Owen: Clay and rocky soils give a vibrant strawberry juiciness with approachable, supple tannins.

ELEVATION: 3,090 ft.

AVERAGE AGE OF VINES: 30 years

SOILS: Lujan de Cuyo soils are a mix of clay, silt and sand. Gravel and stones are mixed throughout from Andes runoff and the Mendoza river, creating well-drained sandy loam in many areas.

KEY FACTS

- **Certified Sustainable (BdA)**
- **Vegan**
- **Female-Led Winery**



PRESS

90pts - Vinous



TASTING NOTES

"Showing both red and black fruit, it opens with ripe plum and a touch of blackberry, lifted by white pepper. With light grip, juicy flow and plush tannins, it is flavorful and fruit forward, a Luján de Cuyo Malbec with a modern, juicy twist." - Vinous

PAIRING SUGGESTIONS

Pairs well with bbq ribs, chicken wings, charcuterie, cheddar cheese.

WINEMAKING & TECHNICAL DATA

VARIETAL COMPOSITION: 100% Malbec

AGING: 50% aged in concrete, 50% in second- and third-use oak barrels, 3–4 months.

FERMENTATION: Destemmed into concrete vessels. Cold soak below 8°C, 5+ days. Selected yeasts, fermented at 26–28°C. ~14 days total maceration. Spontaneous malolactic.