

Malbec Reserva 2023 6x75cl

Grapes

Region/Appellation
Colchagua Valley

Alcohol by volume
13.00%

Tasting Guide



Tasting note printed
29/01/2025

Winemaker Notes

Intense aromas of ripe plum and roasted coffee beans are followed by floral hints. This medium-bodied wine is juicy and displays an ideal balance of acidity and smoothness, structured tannins—delicious by itself or with food. The finish is soft and persistent.

Vineyard

Colchagua Valley

Winemaking

Fermentation was performed in stainless steel tanks at initial temperatures of 30° C that were reduced afterwards to 26° C so as to avoid over extraction of the skins. 30% of the blend is aged for 7-9 months in French barrel of second or third use.

Vintage

"This season began with 422mm of rain, 9.1% lower than the historic average. However, it was sufficient to bring to capacity the soil humidity levels across the property, thereby ensuring an excellent supply for the start of the season. The 2023 vintage is regarded as slightly warmer than normal. However, there were significant variations between the different months. Budburst came at around the usual time and was normal and even, except for some varieties (Cabernet Sauvignon and Merlot) in which it was more irregular. Spring frost in late September affected the lower-lying part of the estate where there are vineyards of Merlot, Cabernet Franc, Malbec and Carmenere. Meanwhile, lowering was relatively brief at 1-2 weeks, leading to good fruit set and fruiting. Veraison was rather slow due to January being slightly cooler."

Food match

Grilled and Roasted Red Meats

Enjoy with empanadas or a charcuterie selection

