

COLECCIÓN MALBEC

Mendoza, Argentina

Bodega Privada

Method & Production

Estate grown Malbec grapes from the Uco Valley, in Mendoza. Pre-fermentation maceration for 48hrs at 5°C. Fermentation then begins at a maximum temperature of 25°C for 15 days, in stainless steel using selected yeasts. With subtle exposure to oak.

Tasting Notes

Deep violet colour. Intense aromas and flavours of ripe plums and cherries. Full bodided, with soft tannins.

Food Matching

Roast and grilled red meats.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
BP0122A	Colección Malbec	Malbec	2022	14.0%	Cork	6x0.75lt	No	No	No	No