



MALBEC

Mendoza, Argentina

Method & Production

The Malbec grapes are harvested and transported to the winery where the must is fermented in stainless steel at 22°C.

Tasting Notes

Alto de Mayo Malbec shows notes of plum, cherries, blackcurrant and violets, and a hint of chocolate, with a silky finish.

Food Matching

Red meat or cheeses

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan
Red Wine									
AM019	Malbec	Malbec	2019	0.0%	Screw Cap	6X0.75lt	No	No	No