



MALBEC

Mendoza, Argentina



Method & Production

Alto de Mayo Malbec takes its name from an Argentine mountain as well as signifying the end of the southern hemisphere harvest. The Malbec grapes are handpicked and crushed in pneumatic presses to release some gently pressed juices, then transferred to stainless steel fermentation vessels. Fermentation is temperature-controlled and pumping over is periodically carried out to ensure submersion of the cap of grape skins. A light level of tannin extraction is the result, making for a smooth black-fruit-dominated Malbec with an easy-drinking structure. No oak is used in the Alto de Mayo Malbec, to preserve the fresh and vital fruit character.

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	Natural
Red Wine										
AM0123	Malbec	Malbec	NV	13.0%	Screw Cap	6X0.75lt	No	No	Yes	No