

FAMIGLIA BIANCHI

MALBEC 2017



Description:

A deep and intense violet color. Fresh, with mineral notes. Aromas of ripe plum, cherry and spice which are typical of Malbecs from San Rafael – along with hints of vanilla and chocolate (due to aging in oak barrels). Initially sweet on the palate, with smooth but persistent and ripe tannins. Very balanced acidity, with the same fruity notes that are in the nose. Elegant and balanced finish.

Winemaker's Notes:

This 2017 Malbec comes from three vineyards. Finca Doña Elsa, situated in Ram Caída district (among the coolest areas of San Rafael); Finca Asti, from Las Paredes district; and Finca Constanza, located in Cuadro Benegas district. This wine is a true Malbec blend of different terroirs from San Rafael, with soils of variable composition and diverse microclimates, which enable complex aromas and flavors. The soils have alluvial origin, and are poor in organic material. Some of vineyard areas have a major presence of rocks with calcareous sediments that give certain notes of minerality (like Dona Elsa). The grapes were hand-picked and classically fermented, with periodic pump-over and three weeks' maturation on skins. Fermentation was completed at controlled temperatures not exceeding 28° C. The wine then spent eight months in French Oak barrels. After bottling, the wine was aged an additional four months before release.

Serving Hints:

This wine is ideal to serve with a large variety of foods, especially with meat and hard cheeses.

PRODUCER:	Bodegas Bianchi
COUNTRY:	Argentina
REGION:	San Rafael, Mendoza
GRAPE VARIETY:	100% Malbec
ALCOHOL %:	13.6 %
RESIDUAL SUGAR:	2.65 g/l
TOTAL ACIDITY:	5.18 g/l
PH:	3.74

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	36.59	13.58	10.24	11.89	4x14	89991100006-9	1089991100006-6

QUINTESSENTIAL
 IMPORTER | MARKETER | DISTRIBUTOR
www.quintessentialwines.com

