

2018 GRAN FAMIGLIA BIANCHI MALBEC



WINE DATA <u>Producer</u>

Bodegas Bianchi

Region
Uco Valley, Mendoza

Country Argentina

Wine Composition
100% Malbec
Alcohol
14.8%
Total Acidity
5.1 G/L
Residual Sugar
3.5 G/L
pH
3.74

DESCRIPTION

Intense and deep color with a nuance of violet flashes, highlighting this wine's power and vivacity. On the nose, intense aromas of cherries, fresh plums with hints of spice and floral notes, perfectly balanced with vanilla and dark chocolate. On the palate, it is initially sweet (a distinctive feature of Malbecs), fatty and fleshy, and with very good structure and complexity. It has balanced acidity, with round and sweet tannins, and a harmonious finish. Excellent now – and with great aging potential of 10 years.

WINEMAKER NOTES

The grapes for this wine come from vineyards located in the renowned Los Chacayes area (Uco Valley). This is a mirco-terroir embraced by the immensity of the Andes Mountains, with soils of alluvial origin, great presence of boulders of various sizes, and poor in organic matter, which provide mineral notes to the wine. The vines are at an altitude of 4,265 feet above sea level, granting the vines vast thermal amplitude, therefore attaining great color intensity, a distinctive aromatic expression, structure and complexity, typical of this region. The vineyard itself is located on the edge of a river that descends directly from the mountain, so that the water used is obtained directly from pure and high-quality snowmelt. This water is collected in a dam located in the highest area of the vineyard, from where a drip irrigation system achieves proper water management for the whole vineyard. The grapes were hand-picked and the wine spent ten months in French Oak barrels.

SERVING HINTS

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