



WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

96% Malbec

4% Cabernet

Sauvignon

Alcohol

14.9%

Total Acidity

5.5 G/L

Residual Sugar

2.5 G/L

pH

3.7

2018 PARTICULAR MALBEC

DESCRIPTION

Deep purple hues and attractive magenta highlights. On the nose, there are black fruit aromas such as ripe plum, spices, vanilla, dark chocolate and smoke from its oak aging. On the palate, it is perceived as sweet, due to its velvety, yet strong tannins, which will permit the wine to continue aging into the next decade. Particular Malbec is a complex and harmonious wine of good acidity, great structure, and volume. It has a persistent finish, and aging potential of up to 15 years.

WINEMAKER NOTES

The grapes for Particular Malbec come from Valentin Bianchi's 30-year-old Finca Asti Vineyards, situated in las Paredes, Sa Rafael, in shallow rocky soils that sit over 820 yards above sea level. These vineyards are covered with slightly calcareous layers of stones that transmit mineral notes to the wine. The grapes are hand-harvested. Before destemming, all unripe or compromised fruit and leaves are carefully eliminated by hand. Once in the fermenting tanks, most of the grapes are cold-macerated for 4 days, followed by fermentation where temperature and time of pump-over are constantly monitored over a period of three weeks. Upon completing fermentation, the wine is left in contact with the must for approximately 10 days (as determined by daily tank tastings). The wine is aged 12 months in French oak barrels and then transferred to stainless steel tanks for 10-15 days in order to allow the lees to precipitate. After stabilization, the unfiltered wine is bottle-aged an additional 12 months.

SERVING HINTS

Serve at room temperature with pork, beef, salmon or other flavorful fish.