BIANCHI IV GENERACIÓN GRAN MALBEC 2020

-BIANCHI-IV GENERACIÓN

Los Chacayes, Uco Valley, Mendoza



TASTING NOTES: The nose is fresh and vivacious, giving way to notes of blackberries and currants, as well as hints of violets. The aromas are exquisitely balanced with subtle notes of chocolate, vanilla and spice from its French Oak aging. In the mouth, there is a fresh and vibrant sensation, followed by a broad palate and sweet tannins. This is a complex and structured wine, with a lingering finish and substantial aging potential.

VITICULTURE: This single vineyard, single block Gran Malbec embraces micro-terroir of the Andes mountains, with soils of alluvial origin, boulders of various sizes and poor in organic matter. The estate sits at approximately 3,600 feet, granting the vines vast thermal amplitude. The vineyard is irrigated with high-quality snowmelt that is collected in a dam located onsite and distributed through a drip irrigation system.

VINIFICATION: The grapes were hand-picked and classically fermented. The wine is then aged for 12 months in French Oak barrels.

INTERESTING FACT: IV Generación represents the vision of the young members of the family and shows their identity as a new generation in the winery. The fourth generation proudly receives the family legacy and, focused on the present, is committed to the future.

FAMILY: One dream. One family legacy. Two terroirs. Since 1928, these three pillars have been the lasting values that have guided Argentina's Bodegas Bianchi for four generations. This family-owned winery is situated in the sub-regions of both the Uco Valley and San Rafael.

In the Uco Valley, in Los Chacayes in the northwest of Argentina, the high and deep valleys of the majestic Andes Mountains lend a particular environment to the region's grapes. Situated along the Tunuyán River, alluvial soils ensure the necessary water needed for the vineyard's irrigation. It's a rocky area, too, which gives the wines a mineral character with three-dimensional aromatics. All the vineyards sit between 2700 – 3900 ft above sea level, well above the fog line for long bouts of sunlight, perfect for phenolic ripeness and maturity.

PRODUCER: Bodegas Bianchi ALCOHOL: 14.6%

REGION: Los Chacayes, Uco Valley, Mendoza

TOTAL ACIDITY: 5.5 G/L

GRAPE(S): 100% Malbec RESIDUAL SUGAR: 3 G/L

SKU: BIVM207 pH: 3.7

