

VALENTIN BIANCHI

MALBEC 2016



Description:

Red, with purple highlights, Valentin Bianchi's Malbec boasts a nose filled with plum jam and figs, combined with vanilla, toasted and spicy, due to the wine's aging in oak barrels. The unctuous flavors mimic the aromas, with round, soft and sweet tannins that lead to a fruity and lingering finish.

Winemaker's Notes:

Considered by many to be the finest varietal grown in Argentina, this 2016 Malbec comes from two vineyards: Finca Asti, located in Las Paredes District and Doña Elsa, situated in Ram Caída, San Rafael, Mendoza at 750 meters above sea level. Rama Caída is among the coolest areas of San Rafael, with sandy calcareous soil of alluvial origins. The grapes were hand-picked and classically fermented, including maceration on the skins. The resulting juice was drained, pressed and went through auto-clarifying racking's for 14 days of maceration with grape skins. It then spent six months in French and American oak barrels. The wine was then stabilized, filtered and bottled, spending an additional 6 months' in bottle before shipping.

Serving Hints:

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

PRODUCER:	Valentin Bianchi S.A.
COUNTRY:	Argentina
REGION:	San Rafael, Mendoza
GRAPE VARIETY:	100% Malbec
ALCOHOL %:	11.8%
RESIDUAL SUGAR:	5.32 g/l
TOTAL ACIDITY:	5.70 g/l
pH:	3.20

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	36.90	13.58	10.24	11.89	4x14	89918800165-3	1089918800165-0

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