

VALENTIN BIANCHI

MALBEC 2018



Description:

An attractive and seductive Malbec, with deep and elegant violet nuances. On the nose, there are Malbec notes, and fruity aromas of plums, blackberries, and figs, combined with oak notes. On the palate, sweet tannins stand out with a remarkable unctuousness. The wine is round, complex, of medium concentration, and offers a harmonious and fruity finish.

Winemaker's Notes:

Considered by many to be the finest varietal grown in Argentina, this 2018 Malbec comes from two vineyards located in San Rafael, Mendoza at 750 meters above sea level (Dona Elsa Estate, located in Rama Caida district; and Asti Estate, from Las Paredes district). This wine is a true Malbec blend of different terroirs from San Rafael, with soils of variable composition and diverse microclimates. This enables complex aromas and flavors – including mineral notes. The grapes were hand-picked and classically fermented, including maceration on the skins. The resulting juice was drained, pressed and went through rackings for 14 days of maceration with grape skins. Fermentation takes place during 15 days at temperatures ranging between 57.2° F and 60.8 ° F. The wine then spent four months in French oak barrels. It was then stabilized, filtered and bottled, spending an additional 3 months in the 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 %:	13.9%
RESIDUAL SUGAR:	3.1 g/l
TOTAL ACIDITY:	5.3 g/l
pH:	3.70

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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