VALENTIN BIANCHI
MALBEC 2014

Description:
Valentin Bianchi’s Malbec boasts of a nose filled with plum jam and figs, combined with vanilla, toasted and spicy notes, due to the wine’s ageing in oak barrels. The unctuous flavors mimic the aromas, with round, soft and sweet tannins that lead to a fruity and lingering finish and the color is a beautiful red, with purple highlights.

Winemaker’s Notes:
Considered by many to be the finest varietal grown in Argentina, this 2014 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 autoclarifying rackings 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 and 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
RESIDUAL SUGAR: 2.37 g/l
TOTAL ACIDITY: 5.08 g/l
pH: 3.68

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<th>Pack</th>
<th>Size</th>
<th>Alc%</th>
<th>lbs</th>
<th>L</th>
<th>W</th>
<th>H</th>
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