



2020

## ENZO BIANCHI GRAN CORTE

SAN RAFAEL, MENDOZA, ARGENTINA



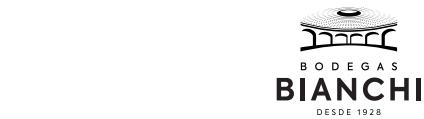
**94**  
POINTS



“Aged for 12 months in French oak barrels in 20% new oak, it’s dark garnet-red in hue. The nose presents notes of ripe fruit ranging from plum to redcurrant, black pepper and cedar. Dry and broad on the palate, the reactive, finely-grained tannins lend the mouth a light structure eased a little by the juicy, well-calibrated acidity. This will develop further with time.”

AUGUST, 2023

**QUINTESSENTIAL**  
IMPORTER MARKETER DISTRIBUTOR



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