

2017 GRAN FAMIGLIA BIANCHI CORTE



WINE DATA

Producer

Bodegas Bianchi

<u>Region</u> Vista Flores, Uco Valley Mendoza

> Country Argentina

Wine Composition

59% Malbec,
23% Petit Verdot,
11% Merlot,
4% Cabernet
Sauvignon,
3% Tannat
Alcohol
14%
Total Acidity
5.5 G/L
Residual Sugar
1.8 G/L
pH
3.7

DESCRIPTION

Intense and deep color with purplish hues. On the nose, intense aromas of red berries, plums, and violets. There are also mentholated notes, spices, and quince touches provided by the Merlot. The Petit Verdot adds an exotic touch, as does a note of very ripe red pepper from the Cabernet Sauvignon. There are also mineral notes that are typical of the region, and vanilla notes indicating the wine's aging in French oak. Great body and structure, with sweet tannins that will continue ripening. Persistent finish. Good aging potential.

WINEMAKER NOTES

Gran Famiglia Bianchi was created as a tribute to the 90th anniversary of the winery. This is a wine that expresses the diversity of varieties that can be produced in this large terroir: Malbec; Merlot; Cabernet Sauvignon; Petit Verdot, and Tannat. The vineyards are located in Vista Flores, in the renowned Los Chacayes area (Uco Valley), in the province of Mendoza, at an altitude of 3,600 feet above sea level. In addition to the outstanding quality of its soil, this location offers a unique temperature range that produces wines of excellent color and exceptional organoleptic properties. The grapes were hand-picked. Fermentation was completed at controlled temperatures. The wine then spent ten months in French Oak barrels. After bottling, the wine was aged an additional eight months before release.

SERVING HINTS

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