



MALBEC D.O.C. 2018

Guarda Vineyard Collection is a range of wines resulting from long periods of research and examination of the best terroirs within our estates. Each wine is an accurate reflection of a special vineyard located in a micro region of Luján de Cuyo and Valle de Uco.

STORY

The Luján de Cuyo Controlled Denomination of Origin Board, a nonprofit civil association formed by regional winemakers and grape growers, was created on October 12th. 1989 to protect, promote and disseminate, through the establishment of the first Denomination of Origin in America, the characteristic red cepage that chiefly consists of the Malbec variety.

The wines from Luján de Cuyo, which are entitled to have the so longed for Luján de Cuyo C.D.O. legend printed on the label, must meet strict requirements.

TECHNICAL INFORMATION

100% Malbec Alcohol: 14.1% Sugar Residue: 2 g/l Total Acidity: 4.8 g/l

PH: 3.8

Vineyards: Luján de Cuyo - Mendoza

Planted in: 1906 Altitude: 850 mas

Aging Method: 100% of the wine spent 12 months in French oak barrels

and another 12 months in the bottle. Aging Potential: over 10 years

TASTING NOTES

· Deep red with burgundy highlights;

·Intense aromas dominated by ripe red fruits and jams, combined with soft aromatic contribution of oak, vanilla, chocolate and smoke;

· Elegant in the mouth with good concentration and smoothness. It has silky tannins, typical of argentine Malbec.

PAIRING SUGGESTION

Ideal with grilled red meats or pasta with sauce.



