



Parróne Malbec Gran Reserva

Argentina

Rich in aromas of blueberries, violets and flint integrated with the right balance of toasted oak. This wine's supple, soft tannins make it enjoyed with foods such as grilled meats, cold cuts and pasta. Suitable for sipping now, yet complex enough for aging up to five additional years.

—Winemaker Alphonse DeRose

Overview

Malbec grapes are hand harvested in 15kg. trays from three mountain sources. Grapes are manually sorted, then destemmed without crushing to leave grape in tact for its 6 day cold soak (pre-fermentation maceration). A 10% bleed down is performed to intensify wines body and structure. Regular pump-overs are performed every 8 hours. Wine undergoes malolactic in 100% French oak barrels where it is allowed to age 12 months.

Technical Data

Appellation: Argentina

Varietal content: 90% Malbec, 7% Cabernet Sauvignon, 3% Cabernet Franc.

Vineyards Location: Malbec: 40% Agrelo (970 m) and 30% Vistalba (1.020m), both in Luján de Cuyo and 30% San Carlos, Valle de Uco, (1.130 meters). Cabernet Sauvignon: San Carlos, Valle de Uco, Cabernet Franc: Barrancas. All in Mendoza, top wine growing regions.

Soil: Mainly Sand and Clay

Climate: Continental with low rainfall (250-300 mm per annum)

Yield: 5,200 pound/acre

Filtration: No filtration, no fining

Alcohol Level: 14.70%

Residual Sugar: 2.15 g/l

Total Tartaric Acidity: 5.65 g/l

Volatil Acidity: 0.75

PH: 3.65

