



Fabre Montmayou
BODEGAS Y VIÑEDOS



GRAN RESERVA MALBEC

VINEYARD LOCATION

Vistalba, Luján de Cuyo, Mendoza

AGE OF THE VINEYARD

Over 50 years old

GRAPES

100 % Malbec

YIELD

35 hl/ ha

Deleafing and green picking is performed in December.

Harvest is realized manually in small trays of 20 kg in order not to damage the grapes.

Double selection is performed: first selection of bunches and a second selection grape by grape.

FERMENTATION

Cold maceration carried out at 10°C - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 28°C. 4 pump-overs per day and a long maceration period of 25 days.

AGEING

100 % exclusively in French oak barrels for 12 months. Followed by 12 months in bottle before release.

TASTING NOTE

Red colour with shiny violet tones. Very complex and elegant bouquet. Plenty of wild red fruits like blackberries and cherries, liquorish and delicate hints of flowers. On the palate, the wine shows a remarkable balance with very elegant, delicate and silky tannins. Great combined with red meats, games, rich cheeses and chocolate.

1993  2013

20th Anniversary