



Fabre & Montmayou  
PATAGONIA - ARGENTINA



## PATAGONIA BARREL SELECTION MALBEC

### VINEYARD LOCATION

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Alto Valle, Rio Negro, Patagonia

### AGE OF THE VINEYARD

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On average 30 years old

### GRAPES

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100% Malbec

### YIELD

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45 hl/ha

Deleafing and green picking is carried out in December. Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes.

### FERMENTATION

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Cold maceration is carried out at 10°C - 12°C for 5 days prior to fermentation which takes place at a controlled temperature of 26-28°C. 4 pump-overs per day and a long maceration period of 30 days.

### AGEING

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60% of the wine is aged in French oak barrels for 12 months.

### TASTING NOTE

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Intense red colour with violet tones. Elegant and attractive aromas of liquorish, violets and spices. A very rich and complex wine, a true Malbec from Patagonia. Great with red meats, games and cheeses.

1993  2013

*20<sup>th</sup> Anniversary*