



Fabre Montmayou
BODEGAS Y VINEDOS



RESERVA MALBEC

VINEYARD LOCATION

Vistalba, Luján de Cuyo, Mendoza

GRAPES

100 % Malbec

YIELD

45 hl/ ha

Deleafing and green picking is performed in December.
Harvest is realized manually.

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 26°C. 4 pump-overs per day and a long maceration period of 25 days.

AGEING

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

TASTING NOTE

Deep red colour with violet tones. Very intense bouquet with red cherry fruit and spices. Complex and well-balanced with vanilla and chocolate notes from the oak. A modern style wine, with sweet silky tannins.

Great with all kind of grilled meats, games and cheeses.

