



Fabre & Montmayou

PATAGONIA - ARGENTINA

PATAGONIA BARREL SELECTION MALBEC



VINEYARD LOCATION

Alto Valle, Rio Negro, Patagonia

AGE OF THE VINEYARD

On average 30 years old

GRAPES

100% Malbec

YIELD

45 hl/ ha

Deleafing and green picking is carried out in December. Harvest is realized manually.

FERMENTATION

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

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

TASTING NOTE

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.

AWARDS FOR 2020 VINTAGE

92 points, Tim Atkin MW Argentina Special Report 2022

AWARDS FOR 2019 VINTAGE

91 points, Tim Atkin MW Argentina Special Report 2021

