



Fabre \* Montmayou

RESERVA MALBEC



#### VINEYARD LOCATION

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Vistalba, Luján de Cuyo, Mendoza

#### GRAPES

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100 % Malbec

#### YIELD

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45 hl/ ha

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

#### FERMENTATION

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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

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

#### TASTING NOTE

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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.

#### AWARDS FOR 2021 VINTAGE

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90 points, Silver Medal, Decanter World Wine Awards 2022  
90 points, Silver Medal, International Wine Challenge 2022

#### AWARDS FOR 2020 VINTAGE

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91 points, Tim Atkin MW, Argentina Special Report 2022  
92 points, James Suckling, 2022

