



Fabre & Montmayou

GRAND VIN



VINEYARD LOCATION

Vistalba, Luján de Cuyo, Mendoza

AGE OF THE VINEYARD

The vines were planted in 1908

GRAPES

85% Malbec, 10% Cabernet Sauvignon, 5% Merlot

YIELD

30 hl/ ha

Deleafing and green picking is carried out 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 is carried out at 10°C-12°C for 5 days prior to fermentation which takes place at a controlled temperature of 29°C in order to preserve the optimum expression of the "terroir". 4 pump-overs per day and a long maceration period of 20 days at 25°C .

AGEING

100 % exclusively in French oak barrels for 16 months.

TASTING NOTE

Deep red colour with dense violet tones. The bouquet, attractive and charming, provides an explosion of red cherry and plum fruits. The French oak adds delicious hints of vanilla, coffee, and interesting complexity. On the palate, the wine is rich and well structured with soft tannins. A long and elegant finish. Superb combined with delicate dishes, grilled meats, and chocolate desserts.

AWARDS FOR 2018 VINTAGE

93 points, Vinous.com 2021

96 points, Descorchados 2022

94 points, Tim Atkin MW Argentina Special Report 2022

AWARDS FOR 2017 VINTAGE

96 points, Descorchados 2021

