Fabre Montmayou

GRAND VIN

VINTAGE	2022
VARIETALS	85% Malbec, 10% Cabernet Sauvignon, 5% Merlot
REGION	Vistalba, Luján de Cuyo, Mendoza
ELEVATION	1100 m.a.s.l
PARCEL	Low-yield old plot, located on a terrace very close to the Mendoza River on silty soils and stony subsoil
HARVEST METHOD	Hand-harvested
ANALYTICS	ALCOHOL 15% ACIDITY 5.2 g/l
WINEMAKING	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 .
AGING	100 % aged in French oak barrels for 16 months.
TASTING NOTES	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.
FOOD PAIRING	Great combined with red meats, games, rich cheeses and chocolate.