



Fabre & Montmayou

BARREL SELECTION MALBEC



VINTAGE	2024		
VARIETALS	100% Malbec		
REGION	Alto Valle, Rio Negro, Patagonia		
ELEVATION	250 m.a.s.l		
PARCEL	Low-yield old-plot, located on the northern bank of the Black River. Silty soils with some clay deposits.		
HARVEST METHOD	Hand-harvested		
ANALYTICS	ALCOHOL 14.5% ACIDITY 5 g/l	RESIDUAL SUGAR 3 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 26-28°C. 4 pump-overs per day and a long maceration period of 30 days.		
AGING	60% aged in French oak barrels for 12 months.		
TASTING NOTES	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.		
FOOD PAIRING	Great with red meats, games and cheeses.		



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