

COSECHA  
2021

## WINE PROFILE

# MENDOZA MALBEC

The textbook definition of Malbec in a very good vintage. Bright violet in color, this wine is fresh and oral, featuring blackberry, plums and violets on the nose and palate. The wine is soft and round with a noticeable minerality, silky tannins mark a lengthy finish. Low yields, careful vineyard management and low intervention winemaking are the hallmark of this and all other Achával-Ferrer wines.



Achaval Ferrer has one single passion: to craft world-class, terroir-driven red wines from Argentina. Achával-Ferrer produces the most critically acclaimed Malbecs from Mendoza, sourced from single vineyards with low-yielding, old-grafted vines.



## TECH SHEET

**WINEMAKER**  
Gustavo Rearte

**VARIETAL COMPOSITION**  
100% Malbec

**ORIGIN**  
Perdriel (Luján de Cuyo)  
Medrano (Junín)  
Tupungato, La Consulta, Chacayes and  
Altamira (Valle de Uco)

**SOIL**  
**Uco Valley:** Very shallow soil with gravel on the surface combined with volcanic ash and calcareous rocks. Very good drainage.  
**Luján de Cuyo:** Of alluvial origin, it has a thin sandy loam soil with gravel underneath. Very good drainage.  
**Medrano:** Of alluvial origin, with a surface layer of about 80 cm of silty clay on a bed of sand and eroded rock.

**VINE TRAINING**  
Vertical trellis between 1.70-1.80 meters.

**SUSTAINABLY FARMED**  
Sustainable

**YIELD**  
7,000 kg per hectare

**HARVEST TIME**  
22th March 2021

**ALCOHOL** 14.5%

**PH** 3.6

**ACIDITY** 5.9 g/L

**BRIX AT HARVEST** 24.6

**VINIFICATION**  
Several daily open pump-overs with gentle rain on the cap, followed at the end with a gentle pressing determined by the results of the daily tasting.  
During this process, no filtration or cold pre-fermentation maceration, no correction of the natural acidity of the grapes, no bleeding during fermentation maceration and no enzymes of any kind are added during vinification.

**FERMENTATION**  
It is carried out in cement tanks at a high temperature (between 29 and 32 degrees Celsius) with many daily pump-overs.

**MALOLACTIC FERMENTATION**  
100% spontaneous during barrel aging

**OAK AND AGING**  
9 months in second and third use French oak barrels.

## PREMIOS Y PUNTAJES

**Tim  
Atkin** AWW

**91** PTS

Always a supremely drinkable wine from Achaval Ferrer, produced in crowd-pleasing; this combines fruit from five Mendoza sub-regions. Lightly wooded, with 20% concrete aging, this is a bright, smooth, perfumed number with fine tannins and an explosion of blackberry and blueberry fruit flavors. 2022-2026

**Robert Parker**  
WINE ADVOCATE

**91** PTS