



ARGENTINA

MENDOZA



VARIETAL COMPOSITION

50% Malbec de Maipú
50% Syrah de Maipú

ORIGIN

Located in Maipú, (400 m.s.n.m)

AGEING

The grapes are processed separately in stainless steel vessels. Fermentation lasts for 15 days, after which the wine is immediately separated from the solids and placed in a new vessel where malolactic fermentation takes place. Once this process is complete, the blend is created, stabilized, and prepared for bottling.

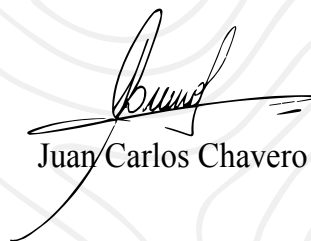
TASTING NOTES

APPEARANCE Ruby red color with violet hues.

NOSE Clear and varietal aroma, with pronounced red fruits accompanied by notes of dried figs and truffles.

MOUTH Velvety with soft, mature tannins and a long finish, leaving hints of raisins.

WINEMAKERS


Juan Carlos Chavero



RESERVA
de los Andes
DESDE 1882