

ESTATE MALBEC, BELHARA

Vintage

2024



The single vineyard Estate Malbec is sourced from selected blocks within the estate's vineyard in the appellation of Gualtallary in the Valle de Uco, Mendoza, at an altitude of 1350m.

TASTING NOTE

This single Vineyard Malbec has an intense ruby colour with purple highlights. The altitude of the vineyard in Gualtallary and the selection of ancient vines provide balance and elegance. The aromas are complex, with smoky and black fruit notes such as cassis and black cherries. The 2024 vintage is registered organic.

VINIFICATION DETAILS

Grapes were hand harvested in selected blocks in April. Alcoholic fermentation and extended maceration on skins took place for 30 days in open-top barrels with manual punch downs for better extraction and a lush and broad mouthfeel. The wine was then aged in 100% new French oak barrels (Mercurey Tonnellerie) for 18 months with gentle racking, before bottling unfiltered.

TECHNICAL ANALYSIS

Alcohol

13.0

ATTRIBUTES



Origin

Argentina



Variety

Malbec



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Stephen Huse



Fining Agent



Closure

Cork



Region

Mendoza



Vegan

No