



CARMELO PATTI 2018 MALBEC

ABOUT THE PRODUCER

- Carmelo Patti was an important force for the rebirth of fine wine production in Mendoza in the eighties and to this day is one of the most respected enologists and winemakers in the country. His winemaking style is as unique as his character; no consultants, no manipulation, no pretensions
- His style is singular and nearly anachronistic – favoring a classical, “naked” approach over huge, heavily oaked fruit in his wines. He also releases them only when he deems them “ready” with wines – typically 5 years after harvest at the earliest.
- All wines are made naturally, with no chemical additives and only native yeast.

ABOUT THE WINE

Carmelo Patti's bottling is a refreshing change of pace from most of its Mendoza peers. Arguably the best example of “traditional style” Malbec one can find in Argentina.

Vintage: 2018 | **Wine Type:** Red Wine

Varietal: Malbec

Origin: Argentina | **Appellation:** Luján de Cuyo (Perdriel), Mendoza

Elaboration: Fermented with native yeast and aged in concrete for 12 months and then moved to French Oak (mostly used) for 12 additional months. Unfined and unfiltered.

Winemaker: Carmelo Patti

TASTING NOTES

The nose is quite fresh with grapy aromas and notes of red currants that are quite bright and fruit-driven. The palate is medium-bodied and has good acidity that provides liveliness and a tasty finish.

TECHNICAL DATA

Production: 2000 cases | **Alcohol:** 13.8% | **TA:** 5.17 g/l | **Residual Sugar:** 1.81g/l | **pH:** 3.5

PRESS & POINTS

2015 – 95 Points, Patricio Tapia – Descorchados

2015 – 91 Points, Robert Parker's Wine Advocate

2014 – 91 Points, Robert Parker's Wine Advocate