



Fabre & Montmayou®  
ARGENTINA

**Country**  
Argentina

**Region**  
Lujan de Cuyo, Mendoza

**Grape varieties**  
100% Malbec

**Technical analysis**  
ABV 14.5% vol  
Residual sugar 2.7 g/l

**UPC**  
7798000212396



## Winemaking

Harvest is realized manually in small trays of 20 kg in order not to damage the grapes. Double selection is performed: first selection of bunches and a second selection grape by grape. Cold maceration carried out at 10 - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 28°C. 4 pump-overs per day and a long maceration period of 25 days.  
100% aged in French oak barrels for 12 months.

## Tasting note

Red color with shiny violet tones. Very complex and elegant bouquet. Plenty of wild red fruits like blackberries and cherries, liquorish and delicate hints of flowers. On the palate, the wine shows a remarkable balance with very elegant, delicate and silky tannins. Great combined with red meats, games, rich cheeses and chocolate.

## Awards

95 points, *Descorchados 2022 (2019)*  
92 points, *James Suckling 2022 (2019)*  
94 points, *Tim Atkin 2022 (2019)*  
91 points, *Vinous.com, 2021 (2019)*

**Gran Reserva Malbec**

[vinoviawinegroup.com](http://vinoviawinegroup.com)