



Fabre Montmayou®
ARGENTINA

Country
Argentina

Region
Lujan de Cuyo, Mendoza

Grape varieties
100% Malbec

Technical analysis
ABV 14.5% vol
Residual sugar 2.5 g/l

UPC
7798000211016



Winemaking

Harvest is realized manually. Meticulous sorting is performed by hand prior to vinification in order to select the best grapes. Cold maceration carried out at 10 - 12°C for 5 days prior to fermentation which is carried out at a controlled temperature of 26 - 28°C. 4 pump-overs per day and a long maceration period of 20 days at 25°C.

60% spends 12 months in French oak barrels

Tasting note

Deep red color with violet tones. Very intense bouquet with red cherry fruit and spices. Complex and well-balanced with vanilla and chocolate notes from the oak. A modern style wine, with sweet silky tannins.

Awards (2021 vintage)

91 points, *Wine & Spirits Top 100 Best Buys 2022*
2022

90 points, *International Wine Challenge 2022*

90 points, *Decanter World Wine Awards 2022*

Reserva Malbec

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