



FAMILIA MARGUERY MALBEC

ABOUT THE WINERY:

Familia Marguery produces its wines in Cruz de Piedra, Maipú. With a capacity of 160,000 litres, the winery is equipped with stainless steel tanks and temperature controls, machine press, conveyor belt for selecting the grapes and latest generation of pumps. Their wines come from vineyards in La Consulta, San Carlos, in Tupungato Valley, and the Vistalba Valley.

COUNTRY: ARGENTINA

REGION: La Consulta - MENDOZA

GRAPE VARIETY: Malbec 100%

DEGREE: 14.00 %

BOTTLES PER CASE: 12

TASTING NOTES:

Deep red colour of strong ruby shade. Very complex aromas, with a combination of mature red fruits like cherries and berries, with chocolate, vanilla and coffee. A concentrated, sweet tannic wine. The characteristics of the variety appear not only in the colour and the aromas but also in the flavour, showing great personality.

VINIFICATION:

Once the winemakers have decided upon the polyphenolic maturation of the grains early in the morning, the harvest, done by hand in 16 kilo-boxes, starts. At this stage, great care should be taken for the grapes to be clean, fresh and healthy when arriving at the winery. After a thorough selection, only the grains with no defects or rips are placed into a crushing machine which lightly squeezes them. The resulting mush of flesh, skins and juice is pumped into stainless steel tanks for the first fermentation to start. Cultured yeasts are added, and temperature rises naturally up to 28°C, due to soft contact treatments for extracting sweet and mature tannins. Temperature is controlled between 20°C to 23°C till the end of the process. After 26 days of maceration, malolactic fermentation takes place. When this process finishes, the wine is finally stored in oak casks for 14 months



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