



Fabre & Montmayou

GRAND VIN



#### VINEYARD LOCATION

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Vistalba, Luján de Cuyo, Mendoza

#### AGE OF THE VINEYARD

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The vines were planted in 1908

#### GRAPES

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85% Malbec, 10% Cabernet Sauvignon, 5% Merlot

#### YIELD

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30 hl/ ha

Deleafing and green picking is carried out in December. 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.

#### FERMENTATION

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Cold maceration is carried out at 10°C-12°C for 5 days prior to fermentation which takes place at a controlled temperature of 29°C in order to preserve the optimum expression of the "terroir". 4 pump-overs per day and a long maceration period of 20 days at 25°C .

#### AGEING

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100 % exclusively in French oak barrels for 16 months.

#### TASTING NOTE

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Deep red colour with dense violet tones. The bouquet, attractive and charming, provides an explosion of red cherry and plum fruits. The French oak adds delicious hints of vanilla, coffee, and interesting complexity. On the palate, the wine is rich and well structured with soft tannins. A long and elegant finish. Superb combined with delicate dishes, grilled meats, and chocolate desserts.

#### AWARDS FOR 2018 VINTAGE

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93 points, Vinous.com 2021

96 points, Descorchados 2022

94 points, Tim Atkin MW Argentina Special Report 2022

#### AWARDS FOR 2017 VINTAGE

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96 points, Descorchados 2021

