

Marcelo Pelleriti

SIGNATURE

Marcelo creates award winning wines in Valle de Uco, Argentina and in Pomerol, France. His two great passions in life are his love for making music and for making fine wines.

MALBEC 2018

MALBEC 100%

ORIGIN	VINEYARDS AND ALTITUDE La Consulta, Mendoza. 1000 masl (3,200 ft)
	SOIL Loamy-silty of alluvial origin with gravel in the subsoil and calcareous deposits.
HARVEST	Hand-picking using small 12 kg plastic boxes. Selection through double moving belt system and vibrating sorting table.
WINE-MAKING METHOD	10-day, 8-10° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.
AGING	12 months in French oak barrels, 6-month bottle storage.
TASTING NOTES	Deep red color with purple glints. Its aroma is complex with notes of red fruit, such as plum, mingled with spices. A delicate wine on the palate, with round tannins. Elegant and persistent.
TEMPERATURE	Serve between 14°-16° C (57-61°F)
DIRECTOR & WINEMAKER	Marcelo Pelleriti

AWARDS

JAMES SUCKLING.COM 

Harvest 2018 | **95**
POINTS

