

IN THE SOUTHERN HEMISPHERE LIES A VITICULTURAL EDEN BATHED BY AN ANCIENT RIDGE, WHERE PRISTINE GLACIAL WATERS FILTER DOWN THROUGH NUTRIENT RICH EARTH.

THIS UNSPOILED PARADISE IS THE CHOSEN LAND FOR GROWING VINES. IT IS HERE WHERE OUR WINES ARE BORN. 300 DAYS OF SUN, DEEP ROOTS, AND ALLUVIAL SOIL CREATE THE MOST IDEAL OF CONDITIONS FOR THESE MYTHIC ARGENTINE WINES.



MYTHIC BLOCK | Malbec

TASTING NOTES: Tell-tale inky Malbec hue with a nose of freshly picked violets and ripe berries seamlessly integrated with spicy chocolate notes. Intense and full-bodied wine with notable structure yielding gentle tannins.

WINEMAKER: Bernardo Bossi Bonilla

Appellation: Luján de Cuyo, Mendoza, Argentina.

VARIETAL: 100% Malbec

Ассонов: 14.5%

PH: 3.6

ACIDITY: 5.6 g/l

VINEYARD: Single Vineyard Estate, select low-yielding blocks

YIELD: 2.4 tons per acre

HARVEST: By hand, in the cool early hours of morning

SELECTION: Manual selection of clusters

MACERATION: 6 days at 50°F

FERMENTATION: Spontaneous in-barrel malolactic with indigenous yeasts

FILTERING: Naturally clarified after several rackings
AGING: 12 months in new French Oak Barrels