

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 ESTATE | Red Blend

TASTING NOTES: Intense ruby red in color with aromas of jammy red fruit from the Malbec intertwined with spicy black fruit from the Cabernet. The blend rewards with structure and complexity... full-bodied with a long, persistent finish.

WINEMAKER: Bernardo Bossi Bonilla

Appellation: Luján de Cuyo, Mendoza, Argentina Varietal: 60% Cabernet Sauvignon, 40% Malbec

ALCOHOL: 14.5%

PH: 3.7

ACIDITY: 5.4 g/l VINEYARD: Estate YIELD: 2.4 tons per acre

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

SELECTION: Manual selection of clusters

Maceration: 4 days at 50°F

FERMENTATION: Spontaneous in-barrel malolactic with indigenous yeasts @ 77-79°F

FILTERING: Naturally clarified after several rackings AGING: 6 months in new French Oak Barrels