

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 VINEYARD | Red Blend

**TASTING NOTES:** Intense ruby red color and a complex nose as a result of the essential components from each varietal showing through in perfect harmony. An explosion of fruit tamed by notes of spice, tobacco, and vanilla from the well-integrated oak produces a soft, round mouthfeel with a long and persistent finish.

WINEMAKER: Bernardo Bossi Bonilla

Appellation: Luján de Cuyo, Mendoza, Argentina

VARIETAL: 70% Malbec, 20% Cabernet Sauvignon, 7% Cabernet Franc, 3% Petit Verdot

Ассонос: 14.5%

PH: 3.6

**ACIDITY:** 5.6 g/l

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 @ 77-79°F

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