



MEMBER'S MARK MALBEC Mendoza

COUNTRY: Argentina
REGION: Mendoza
VARIETAL: 100% Malbec
ALC/VOL: 13.5%

APELLATION: Mendoza
BOTTLE SIZE: 750ml

WINERY BACKGROUND:

Nestled in Mendoza's renowned wine-producing region, our vineyards flourish at the foothills of the majestic Andes Mountains. Irrigated by pure meltwater from Andean snowcaps, the unique terroir imparts exceptional quality to our grapes. The high altitudes and dry conditions ensure a pest-free environment, allowing for USDA-certified organic viticulture. Led by Valeria Antolin, a fourth-generation winemaker with deep roots in Mendoza's winemaking legacy, our team crafts wines that honor tradition and embrace innovation.

WINEMAKING / VINIFICATION:

Handpicked in March, the grapes are destemmed and fermented at 28°C with selected yeasts, followed by 22 days of maceration. The wine is aged for 8 months in tanks and an additional 3 months in bottles, ensuring a balanced and refined profile.

SOIL:

Loamy clay soil.

ANALYSIS:

Acidity: 5.62 g/L pH: 3.6 Residual Sugar: 2.66 g/L

PALATE/TASTING NOTES:

This Malbec captivates with a deep red hue accented by violet undertones. Its bouquet reveals enticing red fruit aromas intertwined with subtle spice notes. The palate offers a medium concentration, balanced acidity, and a juicy, velvety finish with hints of dark chocolate.

PAIRINGS:

Pairs beautifully with grilled meats, hearty pastas, or aged cheeses, enhancing any meal with its robust character and silky texture.

ACCOLADES:

Awarded 90 points and designated a "Best Buy" by the Wine Enthusiast, this Malbec is a true representation of Mendocinian excellence.

Bottle:

750ml 11.5in H x 2.3in W 2.93lbs UPC: 078742058672

Case:

12/cs 12.5in L x 9.7in W x 12in H 38lbs SCC: 10078742058679

Pallet:

70cs/pallet – 5 layers 40in L x 48in W x 66in H 2690lbs

