

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. This complex, full bodied and well structured Reserva Malbec represents quality and value in the mid range of the Marcelo Pelleriti wine portfolio.

MALBEC

VARIETY

Malbec 100%

VINEYARD LOCATION

Valle de Uco, Mendoza.
La Consulta, Altamira, Vista Flores.

HEIGHT

1000 masl

SOIL

Loamy-silty of alluvial origin with gravel in the subsoil and calcareous deposits.

HARVEST

Hand-picking using small 12 kg plastic boxes.

SELECTION

Double moving belt system and vibrating sorting table.

WINE-MAKING METHOD

5-day, 10-12° 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.

SERVING TEMPERATURE

Serve between 14°-16° C

DIRECTOR & WINEMAKER

Marcelo Pelleriti

AWARDS

90
POINTS

Harvest 2012



93
POINTS

Harvest 2013

JAMESSUCKLING.COM

90
POINTS

Harvest 2014

Decanter
WINE AWARDS

91
POINTS

Harvest 2014



93
PUNTOS

Harvest 2014

Tim
Atkin

91
PUNTOS

Harvest 2014

ANDREAS LARSSON

SILVER

Harvest 2014

