



MALBEC 2022

Founded in 1870, Graffigna marked the beginning of a trajectory that exceeds 150 years, being the third oldest winery in Argentina.

Today, our wines come from vineyards located in San Juan and Mendoza, regions favored with significant temperature variation and over 300 days of sunshine per year, ideal conditions for producing the highest quality grapes.

WINE DESCRIPTION

VARIETAL COMPOSITION: 100% Malbec

ORIGIN: Mendoza, Argentina.

WINEMAKING: grapes are mechanically destemmed in controlled batches of 4,000 kg. Alcoholic fermentation takes place over 8 days at a temperature of 26-27°C. The vinification process is classic, with a total maceration period of 15 days. Fermentation occurs in small concrete and stainless steel vats, using a Bayanus strain as the starter culture. Malolactic fermentation is carried out to 100%. The resulting wine is 100% free-run, without any mixing from pressed wine.

TASTING NOTES: It has a deep purple color with violet hues. The aroma is intense, highlighting the fruity expression, especially black cherry and plum, in harmony with the notes from oak aging. On the palate, it is full-bodied, with a good mid-palate and excellent tannic structure.

SUGGESTED FOOD MATCHING: An ideal Malbec to accompany barbecues, meats, and spicy foods.

SERVICE TEMPERATURE: 15/17°C.

SAINSBURY'S CONSUMER REVIEW: "So smooth, lovely velvety texture - my new favourite!"

AGING: 40% of the blend in concrete vats on its fine lees, and 60% in French oak for 9 months.

TECHNICAL DESCRIPTION

ALCOHOL: 14%

RESIDUAL SUGAR: 3.40 gr/L

TOTAL ACIDITY: 5.40 gr/L

PH: 3.55