



Portillo No.01 Malbec

- Varieties: 100% Malbec
- Type: Red
- Region: Valley de Uco, Mendoza, Argentina
- ABV: 13.0%

Wine Description:

The grapes are hand-harvested at optimal ripeness. After destemming, the grapes are transferred to stainless steel tanks, where cold maceration takes place at a temperature of 45 - 50°F. Fermentation lasts for 10 to 15 days.

Tasting Note:

A deep red ruby wine. Rich with fruit, the nose is reminiscent of plums and blackberries. Fresh flavors of redcurrant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.

