

20  
23

# GRAFFITO Malbec

 **CATEGORY:** Quintessential Malbecs



**Pack Size:** 12/750ml  
**UPC:** 835603001808

## OVERVIEW

Small-production Malbec from winemaker Jimena Lopez with amazing concentration, aromatics, and earthy notes of smoke and espresso.

## VINTAGE

**RAINFALL:** 7.6 inches/year. Average rainfall.

**BLOOM:** November 10th

**WEATHER:** The weather was challenging, with some rains in January and February, but then we had a very dry season. We produced high-quality wine with good acidity, freshness, and concentration.

**HARVEST:** March 15th

**GRAPES:** Average Brix 24.6

## SITE

The vineyard is located in Alto Agrelo, one of the best locations for growing Malbec. VSP system, 100 % hand picking.

**ELEVATION:** 3050 ft.

**SOILS:** Sandy loam soil with clay and silt

**VINES:** 2600 plants/ha

**AVERAGE AGE OF VINES:** 35-40 years

**YIELDS:** 8 tons per hectare

**100% Malbec**

**Alto Agrelo, Lujan de Cuyo, Mendoza, Argentina**

**14.5% Alc. by Vol.**



**92 pts - Vinous**

**91 pts - James Suckling**

**90 pts - Tim Atkin**



## TASTING NOTES

Deep violet color that evokes its name. Ethereal rose petal incense and spicy perfume with notes of smoky earth and espresso. Juicy and medium-bodied with red currant and black pepper on the palate. Finishes with smooth, lush tannins, ripe acidity and good length.

## PAIRING SUGGESTIONS

The ultimate in steak wine. Try with grilled steak, bbq wings or smoked gouda cheese.

## WINEMAKING & TECHNICAL DATA

**FERMENTATION:** Skin maceration for 3 days at 47°F before crushing. Gentle destemming. No use of pumps. 100% stainless steel fermentation. FML completed in tank.

**AGING:** 70% is aged for 13 months in French oak. 60% is aged in French oak for 14 months.

**PH:** 3.79 | **TA:** 5.1

**BOTTLING DATE:** October 2024