

PICABURY

RESERVE

MALBEC

ELABORATION

Harvest: hand-picked in mid April.

Elaboration process: 3 days of cold maceration, followed by 8 days of fermentation at 26°C - 28°C, and 20 days of maceration after fermentation.

Ageing: 12 months in French oak barrels, then it remains at least 8 months in bottle.

TASTING NOTES

Inky dark purple colour. Fragrant nose, ripe yet nuanced with cassis, plum, cherry, fine oak and a mild spiciness. The palate has a dense structure with ample fruit, fine tannic backbone and sensation of freshness despite being rather ripe and lush, subtle oak and a long vigorous finish.

SERVING TEMPERATURE

14/16°C

MENDOZA • ARGENTINA

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