



CALLIA

MALBEC 2019

BACKGROUND

Fruit-friendly, youthful and dynamic, Callia wines inspires consumers to find some “me” time; to take a break and reward themselves for all their daily efforts that propel them forward. Callia’s philosophy is based on the notion that reconnecting with oneself and others while enjoying the simple pleasures in life, helps us to restore balance and find happiness.

APPELLATION

San Juan, Argentina

VARIETAL COMPOSITION

100% Malbec

TERROIR & VINTAGE NOTES

Bodegas Callia is situated in the Tulum Valley in Argentina’s province of San Juan. It is nestled between the Pie de Palo hills to the north and the Cerro Chico Del Zonsa to the south. Two finca estates encompass 700 acres of land: Finca Pie de Palo and Finca 9 De Julio. At 630 meters above sea level, the area is blessed by temperate climate, low rainfall and rich sandy alluvial and clay loam soil; the result is intense and fruity wines that reflect the rich terroir of this region.

WINEMAKING

The grapes are hand-harvested and immediately crushed and destemmed to preserve freshness and fruit character. The grapes undergo a cold maceration for 12 days.

AGEING

30% of this blend was oak aged for three months, 50% in French and 50% in American Oak.

TASTING NOTES

Beautiful red fruits such as plums and cherries. The palate offers a balanced mouthfeel with flavors of redcurrant and black cherry supported by sweet, round tannins. It culminates in a long finish with notes of cloves and cinnamon. Excellent with barbecued dishes, burgers, spicy Mexican food such as quesadillas or tacos, roasted pork, duck, and honey baked ham.

WINEMAKERS

Ariel Cavalier
Gustavo Daroni

TECHNICAL DATA

Acidity
TA: 5.5 g/L pH: 3.58
RS: 5.05
Alcohol
13.1%

Callia



THE PERFECT WINE TO
CONNECT WITH THE
THINGS THAT BRING YOU
CLOSER TO YOURSELF.



TAUB FAMILY
SELECTIONS