



MONTEVIEJO

"FESTIVO" MALBEC, VALLE DE UCO 2018

BACKGROUND

The Pere Verge family, more than just being owners of Monte Viejo, Château Le Gay and Château La Violette, are a family devoted to making exceptional wines of terroir, power and elegance. Following the hemispheric seasons, winemaker Marcelo Pelleriti and his team are producing world class wines both in Mendoza and Bordeaux.

The land comprises 130 hectares at between 1000 and 1200 meters above sea-level in Vista Flores, Tunuyan, 120km south of Mendoza city. The land's slopes face the North and East giving them better sun exposure in the Southern Hemisphere. Ideal for high altitude grape growing.

Monte Viejo counts on a gravitational system with a double selection table for bunches and grapes. The objective is to transport the raw material without using pumps, taking care not to damage it in any part of the process.

From the harvest to the bottling—passing down through barrels for ageing—the wine moves along the natural gradient. It is only the weight of the grapes that is used to move them from above to below.

APPELLATION

Mendoza, Argentina

VARIETAL COMPOSITION

100% Malbec

WINEMAKING & VINTAGE NOTES

The vineyard is located in Vista Flores, Tunuyán, in the Vale de Uco of Mendoza, Argentina; It is 1,000 feet above sea level with sandy loamy soil combined with mica making it very dry and permeable.

The harvest is hand-picked with double sorting of bunches and berries. There is a brief, four-day cold soaking at 5°C. Alcoholic fermentation is at controlled temperatures between 25°C and 28°C. The wine is kept in stainless steel tanks with lees stirring to provide a rounded mouthfeel, and is then filtered before bottling. There is no barrel ageing.

TASTING NOTES

Bright red with purple glints. Aromas of red fruit such as cherries and raspberries. On the palate it is fresh and has medium length. A balanced wine, fresh and fruity, with excellent varietal typicity.

Ideal for pasta with tomato or Bolognese sauce, pizza and meats.



92 JAMES SUCKLING
POINTS March 2019

91 PTS WINE ENTHUSIAST 4/21
BEST BUY



WINEMAKER

Marcelo Pelleriti

TECHNICAL DATA

Acidity
TA: 5.40 g/L pH: 3.75
RS 2.7 g/L
Alcohol
14%



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