

Vinalba

Reserva Malbec-Cab Franc

THE FACTS

COUNTRY: Argentina

REGION: Mendoza

APPELLATION: Uco Valley

CEPAGE: 80% Malbec, 20% Cabernet Franc

WINEMAKING: Cold maceration for 5 days followed by fermentation in temperature controlled tanks with 4 pump overs daily

AGING: 60% in French oak for 12 months

ANNUAL PRODUCTION: 6,670 cases

THE STORY

Viñalba is helmed by husband & wife team Hervé J. & Diane Joyaux Fabre. Hervé, born in Bordeaux to wine negociants, arrived in Argentina in the early 1990s when Malbec was viewed as little more than a blending partner. Seeing the potential of the Argentine terroir, Hervé bought several of Argentina's oldest Malbec vineyards and built his first winery, Fabre Montmayou, in Luján de Cuyo. After identifying several different vineyard sites in the Valle de Uco which offered perfect conditions for Malbec & other varieties, Hervé launched Viñalba in 2007.

PHILOSOPHY: Viñalba's philosophy is one of minimal intervention believing wine should be an expression of the fruit & the vineyard. Winemaking is about enhancing what is there & knowing how to make the best of the grapes.

THE ADJECTIVES

OVERALL: Complex & Rich

AROMAS / FLAVORS: Red currant, blackberry & peppercorn

MOUTHFEEL: Supple with a long finish

THE SELLING POINTS

AWARDS: 92pts Decorchados, 92pts Tim Atkin, 91pts James Suckling, 91pts Wine Advocate

PAIRINGS: Braised Rabbit, Duck Confit, Beef Stew

