



## Magna Montis

2022

# 'CRU MACHINTE'

Malbec | Valle de Uco - Argentina



NATURAL

## Stats

**Grapes:** 85% Malbec - 15% Cabernet Franc

**Vineyard:** San Pablo

**Vine Age:** 25-years-old

**Soil Type:** Sandy loam

**Viticulture:** Sustainable

**Fermentation:** Native — stainless-steel (20% whole bunch)

**Skin Contact:** 15 days

**Aging:** 18 months in concrete tanks

**Alcohol:** 14.7%

**pH:** 3.61

**Total Acidity:** 4.77 g/L

**Total SO2:** 67 ppm

**Total Production:** 70 cases

**UPC:** 0724751034090

## Reviews

James Suckling | 94 points

## About

This is Martin's cru series Malbec which is only made in exceptional vintages. Both varieties, the Malbec and Cabernet Franc, come from San Pablo this vintage, one of the most sought after areas in the Uco Valley. Its geography has a unique native flora, thanks to abundant rains. The cold soils delay ripening, delivering extremely elegant, fresh and fine wines with high natural acidity.

The grapes were hand picked and then brought into the cellar for spontaneous fermentation. About 80% of the grapes were de-stemmed and sent to stainless, along with the remaining 20% whole clusters. When primary fermentation was complete, the wine was pressed off the skins and sent to concrete tanks for 18 months of aging where it went through malolactic fermentation. It was gently fined and filtered to preserve freshness and then bottled with a small dosage of sulfur.

## Tasting Notes

Quietly intense with a refined structure. The nose is reserved at first, hinting at ferrous elegance. The palate is silky, vibrant, and firm, with red and black cherry, violet, and graphite. The finish is fresh, spicy, and impressively long.