



Stats

Grapes: 85% Malbec - 15% Cabernet Franc

Vineyard: Agua Amarga (Tupungato)

Vine Age: 20-years-old

Soil Type: Loose, sandy and gravelly alluvial soil

Viticulture: Sustainable

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

Skin Contact: 25 days

Aging: 18 months in concrete tanks

Alcohol: 14.1%

pH: 3.4

Total Acidity: 5.08 g/L

Total SO2: 75 ppm

Total Production: 100 cases

Reviews

Tim Atkin, MW | 93 points

Magna Montis

2020

'CRU MACHINTE'

Malbec | Valle de Uco - Argentina



NATURAL

About

This is Martin's cru series Malbec which is only made in exceptional vintages. Both varieties, the Malbec and Cabernet Franc, come from the same estate as the 'Tupungato' Malbec (though different blocks) along the Las Tunas River at 3800 feet above sea level. The vineyards here have a diverse array of alluvial soils, crossed by many rivers and river beds. Wines from Tupungato tend to have very expressive aromas because of the sun exposure, and yet they are lighter bodied with much more skin and bone than muscle with an austere mid palate, depending on the soil composition.

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

Tasting Notes

A ferrous aroma shines through on the nose. The mouth is fleshy, tense, and silky yet broad, with grippy tannins. Red and black cherry appears on the palate, with hints of violet and graphite. This is elegant stuff.