



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

Magna Montis

2022

'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 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.