



GRANDELIRIO MALBEC

“It all started with a delirious thought. It was so delirious, absurd and contrary to logic that it drifted away, and made us all fly with it.

GRANDELIRIO, our own delusion of teasing time and space, making wines that make you fall in love”

VINEYARDS:

They are located at the foot of The Andres Mountains, at an average height of 980 m above sea level, in the district of Agrelo, in Luján de Cuyo, Mendoza.

Grapevines average age ranges from 15 to 20 years. These grapevines are grown under a high density plantation system and enjoy of a controlled productivity of 9 ton/acre. Harvest is done the last week of March to achieve maturity balance in terms of the sugars involved in the fermentation process and the polyphenols responsible of the potentiality of this wine.

Picking is done by hand and the grapes are put in small boxes. Bunches of grapes are manually selected at farms.

PRODUCTION:

A pre-fermentation, in-cold soaking process is realized to further concentrate the color of skinned grapes and this facilitates the extraction of varietal scents which further highlight its type.

Fermentation is done using indigenous yeasts in small stainless steel barrels, between 25 and 27° C. Immediately after that, a post-fermentation soaking process takes place to foster the extraction and spread of polyphenols.

Aging is realized in French oak barrels for 9 months.

TASTING NOTES:

GRANDELIRIO MALBEC is an authentic, owner of a unique style wine that visually reflects its youth due to the intense purplish tone. The excellent quality of its grapes and the oak make GRANDELIRIO MALBEC a kind of wine of great aromatic complexity on the nose.