



# CANCILLER



## RESERVA MALBEC

**Vintage:** 2020

**Varietal:** 100% Malbec.

**Production Area:** Maipú, Mendoza, Argentina.

### Winemaking

Manual grape harvest, transfer in bins, reception and destemming.

Cold maceration for 48 to 72 hours.

Fermentation in stainless steel tanks with selected yeasts at controlled temperature. Alternate extraction, pumping over, delestage, punching down for 10 to 13 days.

Natural malolactic fermentation

Blend formation

Stabilization, filtration and bottling.

### Aging

30% of the wine spends 8 months in American oak barrels.

Stored in bottle for a period of 6 months.

### Tasting Notes

Violet color with deep bluish reflections. Exquisite notes of plums and strawberries combined with hints of chocolate and vanilla from its aging in American oak barrels. Smooth, silky tannins and a persistent finish.

### Awards

*Vintage 2018*

90 Points - James Suckling

*Vintage 2019*

92 Points - VINUS

*Vintage 2020*

Gold Medal - Gilbert & Gaillard