

Reserva Malbec 2024,

Malbec, 2024

Lujan de Cuyo and Uco Valley, Mendoza, Argentina



PRODUCER

Founded in 1895 at the foot of the Andes in Mendoza, Bodega Norton is one of Argentina's most historic estates, farming its own vineyards in Lujan de Cuyo and the Uco Valley. Winemaking is led by chief winemaker David Bonomi.

VINEYARDS

Sourced from estate vineyards across Lujan de Cuyo and the Uco Valley, two terroirs that differ in altitude and soil, adding complexity to the blend.

VINIFICATION

Cold maceration for 3 days at 8 to 10 C, fermentation over 10 days at 25 C and an extended maceration of 25 to 30 days, with fully natural malolactic fermentation. Aged 12 months in oak and 6 months in bottle before release.

TASTING NOTES

Intense red with purple hues. The nose is very expressive, with ripe black fruit, violets, spice and tobacco. The palate is wide, fleshy and smooth, with a lingering finish.

Grape Variety	100% Malbec
Altitude	900 to 1,200 m
Vine Age	15 to 30 years
Malolactic	100% natural
Ageing	12 mo oak + 6 mo bottle
ABV	14.7%
Drinkability	Up to 8 years
Serve	16 to 18 C

SOMMELIER'S NOTES

Score _____ / 100 Taster _____ Date _____