



2020 MALBEC

DEVOCIÓN

MADE WITH ORGANIC GRAPES | MENDOZA ARGENTINA



The nose immediately calls out all the famous Malbec aromas you wish for, and then some – including black cherry liqueur, dark plum sauce, blueberry, fresh leather, minerals and purple flowers. Even more, there's a cool breeze of eucalyptus, spearmint, and baking spices all rolled in. The flavor echo the aromas, but also present a blast of blackberries, blueberry compote, bing cherries, vanilla, chocolate pudding, herbs, wet red fruits. The finish is pleasantly soft, long and very satisfying.

ALCOHOL %: 14.5
REGION: Mendoza, Luján de Cuyo, Alto Agrelo. (organic vineyard)
VARIETAL: 100% Malbec
FERMENTATION: Stainless steel fermentation at 24-26°C for 14 days.
OAK: 10% of the blend is in contact with 500-liter barrels medium toasted French oak.

Wine Spectator

90
POINTS

This red captures the essence of Malbec, with floral, mineral and spice notes up front, folding into rich blackberry and plum flavors. Sweet tobacco and savory herb notes accompany the core flavors, culminating with suave tannins and chocolate-covered berry flavors. Drink now through 2028. 3,000 cases made, 900 cases imported.—M.W.

PROUD MEMBER OF

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