

PIATTELLI



GRAND RESERVE MALBEC 2011

Agrelo, Luján De Cuyo, Mendoza, Argentina

With a backbone and intensity similar to Cabernet yet the soft fruitfulness similar to Merlot, Grand Reserve Malbec is dimensional enough to fascinate the enthusiast, yet smooth enough to please the novice. Cultivated with arid-clean air at 3,200ft elevation which minimizes common viticultural challenges, crystal-clear water from the Andes, and nutrient-rich soil, Piattelli's Malbec grapes thrive in the warm, dry days and cool nights which maximize the color and tannins. In this stately bottle, some of the best grapes in the region become one of the best wines in the world.

- Grapes were hand-picked and de-stemmed
- Grapes underwent 5 days of cold maceration
- Fermented in 5,000 to 10,000-liter stainless steel tanks
- Wines were aged for 13 months in French and American Oak barrels

ANALYTICAL DATA:

14.4% ALCOHOL 3.54 pH
2.56 g/L RESIDUAL SUGAR 1,700 CASES
6.15 g/L TOTAL ACIDITY

TASTING NOTES: A rich and fragrant wine with a deep purple hue, Grand Reserve Malbec envelops the senses with an exquisite bouquet of sweet and spicy plum, blossoms in the glass to reveal notes of tea leaves and cassis, lingers on the palate with a moderate tannin pull, and finishes with understated-yet-resonant oak.

SILVER MEDAL—89PTS

FLORIDA INT'L WINE CHALLENGE
2009

89PTS

WINE ENTHUSIAST
2009

90+PTS

ROBERT PARKER
2008

89PTS

Wine Spectator 2009

92PTS

Wine Spectator 2007



PRODUCT OF ARGENTINA