



VIAMONTE
WINERY



Estancia La Calma Malbec

The signature of our Malbec in Lujan de Cuyo, Finca "La Augusta" is highlighted in the violet aromatics and red fruit flavors of Malbec.

The cooler vintages show heightened aromatics. The wine boasts an elegant tannic structure, derived from 18 months maturation in French oak.

The parcel with which Montevia Gran Reserve is made has a vineyard dating back to 1920, which is harvested by hand with extreme care to obtain the highest quality wines from the winery.

VARIETY 100% Malbec

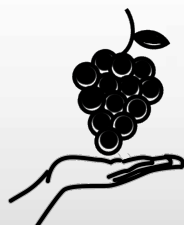
VINEYARDS Finca La Escondida. Maipú Yield: 12.000 kg/ha. Plantation density: 5.555 pl./ha. Height: 850 meters above sea level. Age: 45 years old. Implantation: 1973

HARVESTING By hand in 15 kg plastic boxes. Harvest season: first week of March.

AGING Once the wines are obtained they are slightly aged for 3 months in casks of 225 l of French oak and a small percentage in American oak. Once the process is finished the rammmer in bottles takes 6 months.

TASTING NOTES Focused, with refined notes of cherry and plum flavors. A well-balanced wine. A fruity, medium-bodied red, balanced. Spicy notes midpalate, showing hints of dark chocolate and French roast on the finish.

PAIRING Paired very well with meats accompanied by a freshly roasted bell pepper and potatoes stuffed with roquefort cheese and nuts, or a cut of roast lean and roasted salad with a touch of olive and pepper.



Hand Picked



Old Vines



Excellent Value