



WINEMAKER NOTES

Blackberry, plum, ripe figs and black cherries. Nuances of dark chocolate, and a light sweet tobacco finish from the oak ageing. Finishes with well-structured integrated tannins with the oak, giving it a pleasant, persistent aftertaste.

VINIFICATION

We work with few small grape growers in the Mendoza region that practice sustainable agriculture for generations. That, together with their dedication and handcraftsmanship secures a harvest of the highest quality Malbec you are about to experience.

The grapes are always hand-picked by local farmers and their families that know the vineyards like the back of their hands, which being an extremely hot climate, is very relevant for choosing the right picking time, to preserve the freshness of the berries and avoid them to be over ripped.

The winemaking process is then simple and with minimum intervention. The wine is cold soaked and fermented in stainless steel tanks at controlled temperature with gentle pump overs to avoid over extraction.

After fermentation, the wine is aged in selected French oak barrels for over 10 months. You can save this wine for the next 3-5 years.

ORIGIN

Mendoza, Argentina.

BLEND

90% Malbec – 5% Cabernet Sauvignon – 5% Cabernet Franc.

FOOD PAIRING

Malbec and grilled steaks are a natural pairing. From roasted beef or venison to a barbecued lamb or pork.

One Leaf Oak Reserve Malbec particularly suits smokey or chilli-based rubs.

For the more vegetarian, roasted veggies and aubergine bakes work great too.

Finally, indulge yourself with this wine and dark chocolate!!