



## BODEGA ESTANCIA MENDOZA

### Progreso Reserve Malbec

#### Region

Mendoza, sited on a high-altitude plateau at the edge of the Andes, is responsible for around 70% of Argentina's wine production. Vines were first planted here by Jesuits in the mid-16th century, using techniques learned from the indigenous Huarpe people. Altitude is the key characteristic to this terroir. Wide diurnal temperature variation supports an extended growing season with warm harvest weather allowing grapes to be picked when perfectly ripe. These factors combined with well-drained alluvial soil and meltwater irrigation from the Andes result in the perfect growing conditions for the flagship Malbec grape.

#### Producer

Bodega Estancia Mendoza was founded in 1980 as a federation of wine producing co-operatives; currently, there are 32 members located in the key growing areas of Mendoza and their collaborative approach brings greater synergy in the grape growing and winemaking processes and in the ultimate marketing of their wines. The hot days and cool nights and bright spring and summer sunshine produce ideal conditions for the development of perfect grapes, and the La Grupa & Progreso ranges offer excellent quality and value in spades.

#### Viticulture

High trellis training system with mixed pruning - python and loader. Traditional irrigation by mantle.

#### Vinification

Hand-harvesting is followed by destemming and maceration. Fermentation with selected yeasts at controlled temperature in stainless steel tanks is followed by pressing and natural malolactic fermentation. Ageing for 6 months with French oak staves before filtration and bottling.

#### Tasting Note

Intense ruby red with violet hues. On the nose it exhibits ripe plums, black cherries and dark berries with elegant hints of coffee, cocoa and vanilla from its contact with French oak. On the palate, well-balanced acidity, ripe and velvety tannins followed by a long, well-rounded finish.

#### Food Matching

Ideal companion for grilled meats, red sauce pasta and charcuterie.

#### Technical Information

<b>Country</b>	Argentina
<b>Region</b>	Mendoza
<b>Altitude</b>	750 - 950 m.a.s.l.
<b>Blend</b>	100% Malbec
<b>Winemaker</b>	David Gargantini
<b>Body</b>	Full
<b>Oak</b>	6-8 months with French oak
<b>Residual Sugar</b>	4 g/l
<b>Closure</b>	Screw Cap
<b>Vegan</b>	Yes
<b>Vegetarian</b>	Yes
<b>Organic</b>	No
<b>Biodynamic</b>	No
<b>Sustainable</b>	No
<b>Allergens</b>	Sulphites