CONDOR

SHARING SOUTH AMERICA THROUGH WINE

www.condorwines.co.uk

FALASCO WINES

Fausto Malbec



Technical Information

Country	Argentina
Region	Vista Flores, Tunuyán, Uco Valley, Mendoza
Altitude	1,100 m.a.s.l.
Blend	100% Malbec
Winemaker	Matías Macías
Body	Full
Oak	12-14 months in 70% new French & American oak
Residual Sugar	~
Closure	Cork
Vegan	Yes
Vegetarian	Yes
Organic	No
Biodynamic	No
Sustainable	Yes
Allergens	Sulphites

Region

Vista Flores is located in the southeast of the Tunuyán region in the Uco Valley. AN IG since 2012, it has around 1,500 hectares under vine in its alluvial soils. The vineyards run along the eastern edge of the Andes and the Tunuyan River flows just south of the area. The desirable, high-altitude terroir here is responsible for full-bodied, concentrated reds with elegant tannins and rich red and black fruit aromas. Malbec dominates but Cabernet Sauvignon and Syrah also perform well.

Producer

Falasco Wines is brought to you by the fourth generation of 'Familia Falasco', winemakers in Mendoza since 1939. Building on their family history, their approach combines extensive experience with continuous research, innovation and evolving technology. Working with winemakers Matías Macías and Pablo Sanchez, they are dedicated to creating unique, premium quality wines that prioritise elegance and fruit to fully express the character of their terroir. They have recently been recognised as sustainable by Bodegas de Argentina. This means that all vintages from 2024 will be certified sustainable.They have recently been recognised as sustainable by Bodegas de Argentina. This means that all vintages from 2024 will be certified sustainable.

Viticulture

VPS drip irrigation. Soils with low fertility and variable depth between 50 cm and 1.2m. The presence of a large amount of sand and large circular stones at depth make them very permeable with good drainage, with the presence of small circular stones or pebbles on the surface.

Vinification

Grapes sourced from old vines (30+ years) in Vista Flores. Cold maceration for 72 hours in stainless steel, followed by fermentation for a maximum of 24 days not exceeding a temperature of 28°C. Full malolactic fermentation. Aging takes placed in 70% new French & American oak barrels for 12-14 months.

Tasting Note

A full-bodied, rich Malbec offering deliciously ripe black fruit flavours, such as blackberries, blueberries and black cherry, veiled in violet aromas with black pepper and hints of rosemary; full-bodied and seductive with great texture and velvety tannins on the palate, followed by a long finish.

Food Matching

Grilled meats, steak, fine cuts of exotic game. Rich, baked-cheese-based dishes.