

ESTANCIA MENDOZA

KADABRA MALBEC



Estancia Mendoza was founded in 1980 as a federation of wine producing co-operatives. These producers join together to create synergy in the winemaking process and to get their products to the market.

They acquire state-of-the-art machinery, improved agricultural practices and optimize working methods.

Blend: 100% Malbec

Location: Uco Valley, Mendoza

Country: Argentina

Vintage: 2016

Alcohol: 12.5% ABV

Viticulture: Traditional viticultural practices.

Vinification: 10 days temperature-controlled fermentation between 25°C-27 °C with daily pump overs; after bottling the wine is aged a minimum of 3 months before release.

Tasting Note: A very approachable, easy-drinking Malbec with ripe blackberry and cassis flavours, good balance and a soft finish.

Food Match: Lamb with herbs (mint or rosemary), grilled pork, pasta with pesto or a lighter tomato cream sauce.

Altitude: 1,100-13,00 MASL

RS: 5.0 (g/l)

Closure: Cork

Oak: 4 months American

Organic: No

Biodynamic: No

Vegetarian: Yes

Vegan: Yes



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