



TASTING NOTES

This blend of three varietals reveals an intense red color, with appealing aromas of red fruits and spices, subtly enhanced by its time in French and American oak. On the palate, it is smooth, complex, and well-structured, with a long, attractive finish.

MI ESTANCIA GRAN RESERVA MALBEC - BONARDA - CABERNET FRANC

TECHNICAL SHEET

Varietals: 40% Malbec, 40% Cabernet Franc, 20% Bonarda.

Bottle size: 750 ml.



Pairings: Red meats with high fat content, hearty pasta dishes with robust sauces, dark chocolate, and full-bodied black tobaccos.



Serving temperature:
16-18°C (60.8°F-64.4°F)



Cellaring potential:
15 years.

WINEMAKING

Each varietal is harvested and vinified separately in concrete vats, under strict enological control and with fermentation temperatures kept at 25°C. After one year, the wines are transferred to French and American oak barrels, where they age for 13 months. The blend is then assembled in masonry vats, where it rests for approximately four years before bottling. Since 2019, the wine has been bottle-aged in our cellar at a constant 18°C, protected from light and temperature fluctuations.

Winemakers: Oscar Egea & Walter Egea.

Agronomist: Jorge Riveros.

VINEYARDS

Location: Santa Rosa and Junín, Eastern Zone, Mendoza.

Vine age: 30 years.

Altitude: 650-700 m a.s.l.

Irrigation: Underground water and snowmelt from the Andes.

Yield: 15,000 kg/ha.

Annual production: 8,000 bottles.