



TASTING NOTES

This emblematic varietal displays an intense red color with violet hues. Its aromas reveal subtle notes of oak from its brief aging, harmoniously combined with hints of ripe red fruits. On the palate, it is rich and velvety, full-bodied, and expressive, with soft, sweet tannins that create a pleasant and balanced finish.

REY MOMO MALBEC

TECHNICAL SHEET

Variety: 100% Malbec.

Presentation: 750 ml.



Pairing: Red meats, pasta dishes, and grilled river fish such as trout and dorado.



Serving temperature:
16-18°C (60°F-64.4°F)



Cellar potential:
6-7 years.

WINEMAKING

A careful selection of grapes is carried out in the vineyard during the hand harvest. Once in the winery, the grapes undergo gentle destemming and cooling before being placed in fermentation tanks.

Fermentation lasts approximately 10 days, with the addition of selected yeasts and temperature control around 27°C.

The wine then rests in masonry vats for 4 to 5 months before being aged in French and American oak barrels for 6 months. It is bottled and matures for a further 4 months before release.

Winemakers: Oscar Egea, Walter Egea

Agronomist: Jorge Riveros

VINEYARDS

Located in the departments of Santa Rosa and Junín, Eastern Region, Mendoza.

Vineyard age: 25 years.

Altitude: 650-700 meters above sea level.

Yield: 10,000 kg/ha.

Irrigation: With underground water and meltwater from the Andes Mountains.

Annual production: 45,000 bottles.