

CICCHITTI

Malbec



VARIETY

100% Malbec
Alcohol: 14% vol.

VINEYARDS

Luján de Cuyo y Maipú, Mendoza.

Harvest: march.

Fermentation: submerged racking method.

Breeding: 6 months in barrels.

Keep time in our cellars: 12 months

TASTING NOTES

Hue: ruby red with dark blue highlights.

Aroma: it has an outstanding scent, profound of great typicity; it evokes violets, ripe red fruit and vanilla.

In mouth: powerful, harmonious, with sweet tannins.

SCORES

92pts. Cicchitti Malbec 2020 (James Suckling)

91pts. Cicchitti Malbec 2019 (James Suckling)

91pts. Cicchitti Malbec 2021 (James Suckling)

90pts. Cicchitti Malbec 2021 (Descorchados)



Pairing: ideal partnership
with red meats and pasta.



Drinking
temperature:
15°C.



GuaCellar keep
time: 8 years

We recommend uncorking 15 minutes before drinking.

