

CICCHITTI

GRAN RESERVA

VARIETY

100% Malbec

Alcohol: 14% vol.

VINEYARDS

Altamira and Gualtallary, Valle de Uco, Mendoza.

Vines age: 31 years.

VINIFICATION

Harvest: April.

Fermentation: submerged racking method.

Breeding: 12 months in barrels.

Keep time in our cellars: 18 months.

TASTING NOTES

Hue: intense red with black dyes. It reminds us of ripe red fruit and very good special persistent notes.

Aroma: it has an outstanding, profound, complex and spicy aroma, typical of the perfect assemblage of the variety and the concentrated aroma, where the typical Malbec violet takes over, and where red fruit such as raspberries, plums, blackberries, some cinnamon and chocolate are evoked.

In mouth: great volume, long and persistente, tasty and unique.

SCORES

91pts. Cicchitti Gran Reserva Malbec 2020 (Descorchados)



Pairing: all kinds of roasted red meats, spicy cheeses and pasta with succulent sauces.



Drinking temperature:
17°C



Cellar keep time: 12 years

We recommend uncorking 35 minutes before drinking.

