

ave gran reserva

ave

mendoza, argentina

Grapes for the Ave Gran Reserva are selected from 50-year-old vines. The grapes are selected at harvest, de-bunched and put into stainless steel vats and kept at a temperature of 28–30°C. After 20 days of maceration, the wine is moved to French oak barriques for malolactic fermentation. After ageing 18 months in new oak the wine is bottled and rests 12 months before shipping.

grape varieties:

Malbec

altitude:

950m A.S.L.

alcohol:

14.50%

tasting notes:

An intense ruby-red color with violet shades. The nose presents concentrated aromas of violets, plum and red fruit with hints of vanilla, chocolate and “dulce de leche.” The Gran Reserva has great structure and wonderful persistence on the palate. It presents juicy integrated tannins, with balanced acidity. A complex full-bodied wine; perfect to accompany the heartiest of meat dishes or to enjoy on its own.



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