



PREMIUM Malbec 2017

GRAPE

100% Malbec



NUMBER OF BOTTLES

Small production, 7.000 bottles.

VINTAGE: 2017

TERROIRS: Single vineyard, located in the up and coming wine region

surrounding the idyllic Andean town of Cafayate, Argentina. Alluvial,

rocky-sandy soil.

ELABORATION: Grapes are hand-harvested, fully destemmed and fermented in stainless steel with selected yeasts. The must has a cold pre-fermentation of 7 days at 10 degrees centigrade and then extracted with pump-overs and delestage (rack and return)

techniques, with a total extended maceration of 25 days.

AGING: 70% aged in tanks with French oak staves, 30% in used French oak barrels,

then 10 months of bottle aging.

TASTING NOTES: Deep violet color, aroma of red fruits, violet, rose mosqueta, fig

jam, very full body wine with nice acidity and round tannins.

WINEMAKER: Agustín Lanús DOM: Cafayate, Salta, Argentina.

ALC: 14,5% by Vol.

selected by winemaker Agustín Lanús in the Calchaquí Valley, Salta Province, Argentina. The vineyards for Bad Brothers Malbec are located at over 1,700 m.a.s.l, giving the wine a rich, vibrant flavor profile that lovers of Malbec will appreciate.

A classic Argentinean

Malbec sourced from high

altitude vineyards carefully

