

PIATTELLI



RESERVE MALBEC-TANNAT 2013

Cafayate Valley, Salta, Argentina

From high in the Andes surrounding Salta come Piattelli's Cafayate wines, grown at over 5,890 feet elevation. The distinctively colorful northwest Argentina mountains, formed by many geological layers, inspired our labels and our regionally distinct approach to winemaking. The splendor of this area, with its pure water and extreme thermal amplitudes that produce grapes bursting with flavor, make this not only one of the most beautiful but also one of the premier grape growing regions in the world.

AGING: Fermented in small, 25,000-liter stainless steel tanks, then aged for 8 months in French and American Oak barrels.

VARIETAL(S): 50% Malbec / 50% Tannat

ANALYTICAL DATA:

14.6% ALCOHOL 3.53 pH
4.31 g/L RESIDUAL SUGAR 1,000 CASES
6.77 g/L TOTAL ACIDITY

TASTING NOTES: This wine has great impact all through the stages of tasting and its passage through the mouth is superb. The wine has hues of violet and contours of black that create a fierce scarlet color. On the nose, spicy and ripe red fruit aromas mix together with eucalyptus and fig notes. In the mouth, it greets with a pleasant entrance given by the ripe, firm and intense tannins, the result of a slow polyphenolic maturation. It has a high structure and acidity that are balanced in a persistent finish.

90PTS

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89PTS

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