



PATRÓN SANTIAGO

GRAN RESERVA

MALBEC

“Intense ruby red color with dark violet hues. The nose displays cassia, juicy red plums and bramble, with hints of cardamom and tobacco. The palate has broad structure and lush tannins with a persistent finish”.

COMPOSITION: Malbec 85%, Cabernet Sauvignon 10%, Merlot 5%.

VINEYARDS: Malbec, Barrancas - Maipú, 780 m a.s.l.

Cabernet Sauvignon, Villa Seca - Maipú, 777 m a.s.l.

Merlot, Villa Seca - Maipú, 777 m a.s.l.

AGING: 118 months in new French and American oak barrels.

VINIFICATION

Grapes were handpicked from old vines (+50 years) in the cool morning hours and transported in small 15-kg boxes to the winery, where they were inspected on a double selection board to assure only the finest quality grapes go to the final blend.

Fermentation took place in small-volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to six daily pumpovers were made according to the desired level of extraction. Depending on the individual development of each lot, they completed a total maceration time of 8 to 30 days. All lots were aged for 18 months in new French and American oak barrels, where malolactic fermentation and stabilization occurred in a natural way.

To best express the terroir of Villa Seca and to increase the wine's complexity, a percentage of Cabernet Sauvignon and Merlot were added to the final blend.

