

HOBBS

ESTATE VINEYARD

MALBEC 2022

Growing season

The 2022 vintage was positive for red varieties in terms of quality. A cold summer allowed progressive polyphenolic maturity, achieving high color intensity and concentration, especially in Malbec. White varieties were affected by the intense rains during February, for this reason the selection of clusters was meticulous to obtain optimum quality grapes.

Vineyards

- Appellation: Agrelo, Luján de Cuyo
- Row selection in block B1
- Altitude: 995 m (3,265 ft)
- Soil: Alluvial. The first layer has a higher proportion of clay covering the top 10 to 40 cm, followed by a sandy-loam texture that ensures good water drainage. Some profiles contain deep deposits of rounded stones.
- Vineyard planted: 2014

Winemaking

- Hand-harvest with shears, 3/23 to 3/24
- Manual selection of bunches and berries
- Fermentation in stainless steel tanks.
- 100% malolactic fermentation
- Aged in French oak barrels, 56% new, 18 months
- Bottled unfined

Tasting notes

Deep red with violet hues. Aromas of plum, red fruit, cherry, and dark chocolate. Juicy and layered on the palate, with velvety tannins and refined elegance.

