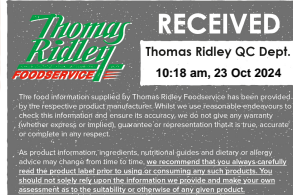


Famiglia BIANCHI

MALBEC 2022



WINEMAKER: Silvio Alberto



GRAPE VARIETY: 100% Malbec



PRODUCTION: 1,000,000 bottles (750ml)



TYPE OF HARVEST: Manual



ANALYTICAL DATA: ALCOHOL:

Alcohol: 14.5% | Residual Sugar: 3.00 g/l | Acidity: 5.40 g/l | pH: 3.75



AGING POTENTIAL: 6 years

Contains Sulphites
Vegetarian

MENDOZA



VINEYARDS: The grapes for Famiglia Bianchi Malbec come from three different terroirs: Agrelo (Luján de Cuyo), Uco Valley, and from three different vineyards in San Rafael: Finca Doña Elsa, Finca Asti and Finca Constanza. This means we have different soils as well as different micro-climates, which allows us to obtain an interesting complexity for both the wine's aromas as well as its flavors.

SOILS: Alluvial-origin soils, some of these with a great amount of rocks; such is the case of Finca Doña Elsa, which also contains calcareous sediments, providing minerality notes to the wine. Finca Constanza and some parts of Finca Asti, on the other side, have more profound, as well as poor, soils. In Uco Valley, on the other hand, we find soils which, apart from being of alluvial origin as well, have mostly cobbles of various sizes, resulting in a heterogeneous land. Altitude is a distinctive feature here, which is 1,300 m.a.s.l., providing an extensive thermal amplitude, resulting in wines with good structure and complexity.

YIELD: 1 plant = 1 bottle of Famiglia Bianchi Malbec 

PRODUCTION PER HECTARE: 9,000 kg/ha

VINE TRAINING SYSTEM: High Trellis



WINEMAKER'S NOTES: Deep purple color with a very attractive magenta hue. Intensity, minerality and fresh aromas on the nose, where ripe plums and cherries stand out, together with some spice notes which San Rafael Malbecs are known for. Flower notes reminiscent of violets are also present, and all these, achieve a nice complexity of aromas. Harmonious in the mouth, with balanced acidity and delicate tannins which make for a broad palate and persistent finish.