

# Malbec 2022

## BACKGROUND

Established in 2002, nestled in Argentina's San Juan region, Bodegas Callia embodies modernity and innovation. This well crafted range of wines exudes freshness and vibrancy, boasting an inviting fruit-forward profile that promises exceptional value for consumers. Sourced from vineyards employing sustainable practices, the winery is steadfast in its commitment to preserving local ecology and conserving resources for the region's future.

## TERROIR & VINTAGE NOTES

The vineyards are located in the Tulum Valley at an average elevation of 2,130 feet above sea level, and contain alluvial soils ranging in quality from sandy loam to clay loam. With more than 300 sunny days a year, little rainfall (3.5 inches annually) and low relative humidity. This area favors the vineyards with healthy development through the end of the ripening stage. Meltwater, used for irrigation, is stored in reservoirs and channeled through canals to the vineyards, where a pressurized drip-irrigation system is employed to optimize the use of this area's scarce and valuable resource.

## WINEMAKING & AGING

The grapes were very gently destemmed before using selected yeasts for fermentation in stainless steel tanks for 9 days at an average temperature of 80°F. The new wine remained in contact with the skins (post-fermentation maceration) for an additional 3 days before being racked. The wine underwent malolactic fermentation during its 4 months of aging with American and French oak before being filtered and bottled.

## TASTING NOTES

Aromas of red fruit such as cherry and sour cherry, with hints of almond and walnut. Pleasant fruity palate with a soft lingering finish.



## ORIGIN

San Juan, San Juan, Argentina

## GRAPE VARIETIES

100% Malbec

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 13%, TA: 6.3, RS: 4, Ph: 3.65,  
Closure: Screw Cap

## WINEMAKER

Gustavo Daroni

