

NOTES

55 MALBEC

TintoNegro Limestone Block Malbec 2015

TASTING NOTES

Malbec has a wonderful affinity for co-fermentation – vinifying with small amounts of Cabernet Franc that lends additional intensity and structure. Cabernet Franc intensifies Malbec’s floral character and adds some finely grained tannins. The wine is aged for 12 months in French oak, 15% new.

TECHNICAL DATA

Varietal: 100% Malbec

Alcohol: 14.0%

PH: 3.74

Acidity: 5.65

Region: Los Chacayes, Mendoza



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REVIEWS

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TintoNegro Limestone Block Malbec 2015

Rated 94, Tim Atkin, Argentina Special Report 2017

Available through Vintages +404137

Rated 92, Louise Boutin, winecurrent.com, February 3, 2020

"Here's a great-value, high-altitude Argentine gem. Vines are grown at 4000 feet a.s.l. on very rich limestone soil but here's the kicker; it's co-fermented with 10-12% cabernet franc. Look for profound aromas of blackberry, blueberry and ripe raspberry lying on a bed of dry black tea and rose petal. The palate is tart with mostly blackberry and cassis skin flavours with a backdrop of savoury herb turning to warm kirsch and mineral notes in the long enjoyable finish. One hour of aerationdecant will open up this medium-full bodied, food-friendly red. A slowly simmered osso buco is a very pleasant match."

Available through Vintages +404137

Rated 92, James Suckling, June 21, 2017

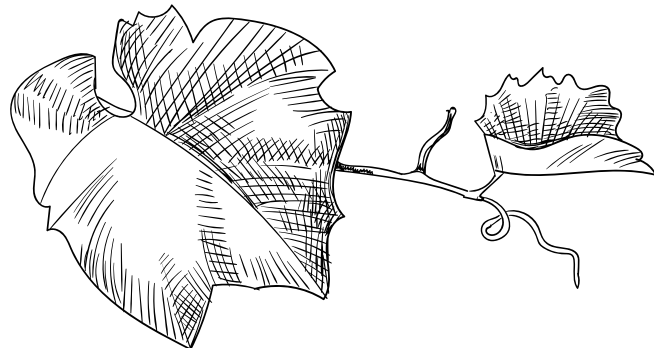
"This has a very dense and chalky character with crushed stones and cherry flavors. Medium-bodied, silky and long on the finish. Tight and bright. Drink now."

Available through Vintages +404137

**Rated 90, Luis Gutiérrez, robertparker.com,
December 30, 2016**

"A step up in complexity and intensity, the 2015 Malbec Limestone Block is sourced from a single vineyard in the Chacayes zone where the soils are rich in limestone, hence the name. There is a little bit of Cabernet Franc here, and it's all fermented in concrete vats and matured in neutral, well-seasoned oak barrels. The palate is quite soft, with round tannins and moderate acidity. 24,000 bottles produced."

Available through Vintages +404137



REVIEWS

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TintoNegro Limestone Block Malbec 2015

Rated 89, Jason Solanki, vintagewinepicks.blogspot.com, February 4, 2020

"This Malbec was co-fermented with approximately 11% Cabernet Franc and aged in for 9 months in French oak barrels, only 15% new. This has a medium+ intensity nose which is stony with blackberry, spices and hints of floral and black cherry aromas. The medium-full bodied palate is fresh with lively acidity and an array of dark berry flavours like blackberry, blueberry, and black cherry that mingle with spices and touches of stony minerality. Tannins offer a supple, chalky textured mouthfeel. Stony notes linger on the long finish. A recommended buy to enjoy over the next 5 years."

Available through Vintages +404137

Rated 88, Stephen Tanzer, vinous.com, June 2017

"Bright, dark red. High-pitched aromas of raspberry, rose petal, chimney ash, licorice pastille and crushed rock. Supple raspberry and tobacco flavors are energized by penetrating acidity and underlying minerality, with the Cabernet Franc element providing floral lift. Slightly herbal and green but offers good texture and intensity. The tannins are a bit clenched today but the finishing fruit flavors linger"

Available through Vintages +404137

