

DOMINIO DEL PLATA **2017 Crios Malbec**

VINTAGE

2017

VARIETALS

100% Malbec

REGIONS

Luján de Cuyo and Uco valley

ELEVATION

1.140 m AMSL (average)

HARVEST METHOD

Hand-Harvested

VINIFICATION

Max. Temp. 28° C - 30° C.
With a 25 days maceration.

ANALYTICS

ALCOHOL 13%
ACIDITY 5.32 g/l

OAK AGEING

9 months in 100 % French oak.

TASTING NOTES

- o Susana not only became the first female enologist in Argentina after graduating with honors from Don Bosco University in Mendoza in 1981, but also was brave enough (or crazy enough as some would have thought at that time) to build an export category for Malbec when no one knew about this grape variety.
- o Susana elaborated this distinguished variety which stands out for its notes of black cherries, spices and violets.
- o In a few words:
- o FRUITY WITH SPICY NOTES.

SEE REVIEWS ON NEXT PAGE

Dominio del Plata Crios Malbec 2017

Rated 90, Luiz Gutierrez, Wine Advocate, robertparker.com, June 29, 2018

"The 2017 Crios Malbec saw a change in the range, where the oak staves have been discontinued and only 30% percentage of the wine aged in well-seasoned neutral oak barrels. This is perfumed and juicy, with nice ripeness and a tasty palate. It is very accessible and comes from a typical vintage in which the wine managed to maintain moderate alcohol. 350,000 bottles produced. 2017 was a low-yielding year, the second shortest in the last few years."