

# Gubinelli



## Gubinelli Malbec Classico Blend

**Variety** - 100% Malbec

**Blend** – Two Malbec wines from different sub regions of Mendoza, blended to give a more rounded taste profile

**Vintage** - 2019

**Harvest** - Late March 2019

**Method** - Handpicked into 20kg baskets

**Ageing** - A mix of stainless steel tanks, with some oak staves and concrete tanks with plates for temperature control

**Tasting notes** - Young and fruity wine, balanced and smooth with an excellent finish. If you are not familiar with the Malbec grape, then this is a great wine to start with as this is how a young Malbec should taste.

**Temperature** - Serve at 60 to 64 f

**Serve with** – Perfect to accompany red meats, hard cheeses and tomato based pasta dishes. Also, to enjoy by itself.

**Alcohol** - 13.9%

**Residual sugar** - 1.80 g/l

**Total acidity** - 5.50 g/l

Imported by Ilaria imports, New York, NY

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## Gubinelli Malbec

Single Vineyard, Vista Flores, Uco Valle

**Variety** - 100% Malbec

**Vintage** - 2018

**Harvest** - April 2018

**Method** - Handpicked into 20kg baskets

**Ageing** - 18+ months in stainless steel tank with oak staves

**Tasting notes** - Fresh, light and fruity, very smooth and easy to drink.

**Temperature** - Serve at 60 to 64 f

**Serve with** – Ideal to drink by itself or serve with red meats, tomato based pasta dishes and hard cheeses

**Alcohol** - 14.3%

**Residual sugar** - 2.26 g/l

**Total acidity** - 5.28 g/l

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## Gubinelli Malbec Reserve

Single Vineyard, Vista Flores, Uco Valle

**Variety** - 100% Malbec

**Vintage** - 2017

**Harvest** - April 2017

**Method** - Handpicked into 20kg baskets

**Ageing** - 18+ months in a mix of 1<sup>st</sup> and 2<sup>nd</sup> use French and American oak barrels.

**Tasting notes** - Displaying an impossibly dense, deep violet color and with hints of the oak aging aromas of clove and coconut, our wine retains the full “fruitiness” characteristic inherent to Malbec grape.

**Temperature** - Serve at 60 to 64 f

**Serve** – Decant for 1 hour or longer to release the full flavor

**Serve with** – Perfect to accompany a great steak and BBQ'd red meats, or to enjoy by itself

**Alcohol** - 14.5%

**Residual sugar** - 2.53 g/l

**Total acidity** - 5.28 g/l

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