

Brócovino Malbec

2018

Bróco
Vino

Malbec

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The first in a series of value oriented vinos from Brocovino comes from low yielding vines in the Lujan de Cuyo region of Mendoza, Argentina. In future, this iteration of Brocovino will be sourced from the Uco valley, the preeminent area for classically structured Malbec. The grapes for this cuvee were hand harvested during April, of 2018 from a 17 year old vineyard which then were submitted to a very gentle maceration at the winery. This involved a 2-4 day pre-fermentative cold maceration as well as a week post fermentative.

During the six day alcoholic fermentation, 2 pump overs per day were practiced. The wine sees no oak whatsoever, by choice, as we wanted a true reflection of the pristine fruit through the sole lens of terroir. The wine was lightly filtered at bottling to retain the maximum in organoleptic components which can result in some natural sediment occurring, in our opinion a positive attribute. Intense fruit aromas soar from the glass with plum and dark fruit notes prevalent with a bold mouthfeel with round tannins and a long and enjoyable finish. We are blessed that 2018 was one of the truly great vintages of the past few years with a slow and even ripening process resulting in ultra balanced fruit.