



MARCELO BOCARDO

MALBEC



VINTAGE: 2020

VARIETAL: 100% Malbec (Un-oaked)

ALCOHOL: 14.2 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 50,000

CELLAR RECOMMENDATION: 3 years

SOILS: Limestone - Calcareous
Alluvial

VINEYARD: 15 years old vineyards in
Russell - Maipú
(at 2,624 ft asl)
Sustainable growth.

VINIFICATION: Manual harvest.
Fermentation and maceration
in small concrete vats with
indigenous yeasts. Malolactic
fermentation. Unfined. Unfiltered .

TASTING NOTES: A sappy, fresh
and gently herbal nose with
bright red-berry aromas,
leading to a palate with boldly
succulent dark-berry and
chocolate flavors. Holds fresh
and assertive. Drink or hold.

ORGANIC CERTIFIED

PAIRINGS: Pairs well with
tomato based pastas, grilled
meats and roasted chicken.

“A NATURAL LIVING WINE”