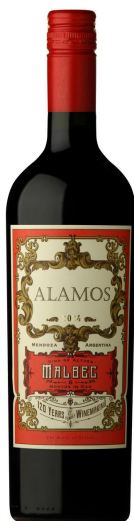


Alamos

City Malbec 2024



RED STILL WINE



ARGENTINA



MENDOZA



SUITABLE
FOR VEGANS

TASTING NOTE

Dark cherry, ripe plum and blackberry with hints of brown spice and vanilla.

VITICULTURE

Alamos grapes are grown at the foothills of the Andes Mountains at elevations of 3,000 to 5,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from mountain snowmelt translate to rich wines with intense flavour characteristics.

VINIFICATION

This wine goes through an extensive cold maceration for 5 days at 50°F (10°C) to extract aromas. The juice is then fermented for approximately 10-16 days with a total maceration of 19-22 days. Wild Yeasts. Elevage: 11-13 months in French oak. First, second and third use barrels used.

FOOD MATCHING

Pairing: Grilled meats, roasted mushrooms and hard cheeses.

SIZE	75cl
VINTAGE	2024
ABV	12.5%
GRAPE VARIETIES	Bonarda (10%), Malbec (90%)
CLOSURE	Screw cap
SKU CODE	M8076124
EXPRESSION	Red, Light and Juicy
COUNTRY	Argentina
REGION	Mendoza
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.65
TOTAL ACIDITY	5.44g/l Tartaric
RESIDUAL SUGAR	2.2g/l
SKU	M8076124