

2024

BATTLE AXE MALBEC

Region	Soil	Elevation	Alcohol
Lujan de Cuyo, Mendoza	Sandy loam to clay loam, with variable content of stone	1,050 Meters	13.5%

Vineyard Located in Ugarteche, in Luján de Cuyo. We use drip irrigation and a trellis conduction system. The climate of this estate, located at 1050 meters (3,445 feet) above sea level, is characterized by its warm days and cool nights, with a thermal amplitude of 14°C and an average annual rainfall of 250 mm (9.84 inches).

Grape Varieties 100% Malbec

Vinification The grapes are harvested from mid to late March. In the winery, they are first destemmed and softly crushed. A cold pre-fermentative maceration takes place destemmed and softly crushed. A cold pre-fermentative maceration takes place fermentation starts. Post-fermentation maceration lasts between 10 and 15 days. Malolactic fermentation is carried out after maceration.

Aging 50% of the blend is aged for 6 months on oak, while the other 50% is unoaked, with the goal of reaching a fruit forward wine.

Tasting Notes Deep violet red color. Intense, spicy, sweet aromas, with notes of red fruit and floral hints such as violets. In the mouth, it is soft, velvety, fresh, and well balanced.

Reviews 2024 Vintage
The Tasting Panel: 92 Points

