



2021

CIGAR BOX MALBEC

Region	Soil	Elevation	Alcohol
Lujan de Cuyo, Mendoza	Sandy loam to clay loam, with variable content of stone	980 Meters	14%

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 Harvest during the first week of April. It is destemmed without breaking the fruit, to begin the alcoholic fermentation process with a controlled temperature between 24 to 28°C. A post-fermentation maceration is carried out for 20 days and then aged in specially-charred French oak barrels for 9 months.

Aging 100% of the wine is aged in French Oak barrels for 9 months

Tasting Notes Sweet and gentle tannins, balanced acidity, great structure and persistence. The nose presents aromas of berries, plum, spices and tobacco.

Reviews 2021 Vintage
James Suckling: 90 Points

2019 Vintage
The Tasting Panel: 93 Points

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