

PIATTELLI



RESERVE MALBEC 2014

Cafayate Valley, Salta, Argentina

From high in the Andes surrounding Salta come Piattelli's Cafayate wines, grown at over 5,890 feet elevation. The distinctively colorful northwest Argentina mountains, formed by many geological layers, inspired our labels and our regionally distinct approach to winemaking. The splendor of this area, with its pure water and extreme thermal amplitudes that produce grapes bursting with flavor, make this not only one of the most beautiful but also one of the premier grape growing regions in the world.

AGING: Aged for 9 months in French and American Oak barrels, then bottled-aged an additional 6 months.

VARIETAL(S): 100% Malbec

ANALYTICAL DATA:

15.2%	ALCOHOL	3.71	pH
4.45 g/L	RESIDUAL SUGAR	4,400	
5.96 g/L	TOTAL ACIDITY		

TASTING NOTES: Purple in color with aromatic notes of ripe plum and violet, Reserve Malbec's fruity bouquet delights the senses. The mouth is marked by its structure and softness. Full-bodied and bright, this is a very food-friendly wine that stands up well to heavier flavors and red meats.

**90PTS
BEST BUY**

WINE & SPIRITS MAGAZINE
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