

MAAL REBELIÓN / MAAL WINES / 2018 / MENDOZA / ARGENTINA

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PRODUCER

Up high along the eastern edge of the Andes Mountains, is Vista Flores a tiny appellation within the Uco Valley's Mendoza region, where winemaker Alfredo Merlo and grower Matias Fraga make MAAL wines, which simply stands for "Malbec As Alfredo Likes". It's all about Malbec for these guys, produced in varying styles and grown 900-1350m above sea level. With the majority of their fruit coming from Vista Flores, they also source small parcels from top appellations such us Las Compuertas, in Luján de Cuyo, and Campo Los Andes, in Uco Valley.

VITICUITURE + VINIFICATION

The fruit is sourced from the Vistaflores, Altamira and Luján de Cuyo vineyards in Mendoza. The three sites are at an altitude of 1100 / 1250 / 900m and age of 9 / 6 / 95 years, respectively. The vine trellis system is vertical shoot positioning with an average plant density of 4000 plants per hectare. Fruit is hand harvested and brought to the winery for 3 day cold maceration. Wild ferment then begins at temperatures between 22-25°C, with maceration occurring for 23 days. 6 months oak ageing for 40% of wine in 3rd use barrels, 60% wine with oak staves Wild ferment then begins at temperatures between 22-25°C, with maceration occurring for 23 days. Full malolactic fermentation then occurs in tank. The wine is then aged for 6 months, with 40% in used oak barrels and the other 60% with oak staves.

TASTING NOTE

Deep blackcurrant and black cherry fruit with a touch of chocolate. Super soft tannins with a well structured medium body and dark fruit coming through from the nose.

FACTS + STATS

WINEMAKER	MATIAS FRAGA & ALFREDO MERLO
VARIETIES	100% MALBEC
APPELLATION	MENDOZA
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	14%
SUGAR	2.9 G/L
TOTAL ACIDITY	5.4 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	90 MG/L
CASE SIZE	6



