

DON DAVID

RESERVE

Malbec

ORIGIN:

Calchaquí Valley, Argentina.

STORYLINE:

“Don David” was the key man in our winery’s history. He was a pioneer in planting quality vines in the high altitude vineyards of the Calchaqui Valleys, convinced this remote and exquisite region had the potential to deliver unique wines. This range pays tribute to our founder’s legacy.

TERROIR:

Located at over 1800 meters/6000 feet hidden in the North of Argentina, the Calchaqui Valley displays some unique characteristics. Poor alluvial soils; high sun exposure; low humidity; and broad thermal amplitude make this terroir deliver high concentrated wines with accentuated aromas, colors and flavors.

VARIETY:

100% Malbec.

WINEMAKING:

- Manual harvest in 18Kg plastic bins.
- Pre-fermentative macerations at 8°C in stainless steel tanks.
- Utilization of both native and selected yeasts for the fermentation process.
- Post fermentative macerations, totalizing 30 days.
- Malolactic fermentation in contact with oak.
- 70% of the wine is aged for 12 months in contact with American and French oak while the remaining 30% is conserved in stainless steel tanks and concrete pools.

FOOD PAIRING:

Ideal to serve with traditional Argentinean dishes based on red meats also with hard cheeses and smoked cold cuts.

TASTING NOTES



Vivacious red with violet sparkles. Deep and shiny. Tears indicate good structure and noble alcohol.



Plum jam and raisins combined with tobacco, chocolate. Soft and harmonic oak.



Sweet and soft tannins. Dry fruits, chocolate flavors, oak. Long and persistent bouquet. Elegant.



VALLES CALCHAQUIES



EL ESTECO