

GRAND CRU – MALBEC

Grand Cru, our flagship wine, is a range of our best plots. Its elegant style reflects our pursuit of excellence.

This Malbec exhibits great complexity and elegance, with an intense red color and violet reflections. On the nose, it reveals a sophisticated aromatic profile with notes of red and black fruits such as plum, blueberry, and currant, complemented by subtle hints of vanilla, chocolate, and spices. On the palate, it presents a balanced structure with smooth tannins and a medium-to-full body, where the fruit melds with flavors of licorice, coffee, and spices. The finish is long and persistent, with a touch of bitterness that balances the fruit's sweetness. This Malbec is ideal for pairing with red meats and strong cheeses, offering a high-quality experience that will evolve gracefully over the coming years.

VINTAGE HIGHLIGHTS

2022 was a long and dry growing season of outstanding quality. Veering on the cooler side of average temperatures, yields were still plentiful, and grapes achieved ideal ripeness throughout a very long cycle. Rainfall was limited, but abundant glacial water and sporadic showers were timed perfectly to help the vine's balance. After cooler autumn and ideal growing conditions in February and March, we were able to produce wines with remarkable quality.



CURRENT VINTAGE:
2022

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca ambrosia 4
Monks land

YIELD:
5000kg/ha
3.2 tons/acre

SOIL:
Hard caliche and gravas

FERMENTATION
VESSEL:
Spontaneous
fermentation with
indigenous yeasts

AGEING:
18 to 24 months in 500-
liter French oak barrels.

OI: 14.7%
PH 3.55
TA: 5.90
RS: 2.56

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