

# Marcelo Pelleriti

## GRAND CUVEE

A timeless masterpiece meticulously crafted through rigorous selection at every stage of its development. Each component, singularly attractive and endowed with lavish attributes, represents the epitome of Argentine winemaking's evolution. This wine is the culmination of unparalleled expertise, unwavering commitment, and profound passion, promising an exceptional journey through Argentine terroir and tradition.

Carefully chosen from the finest vineyard plots and micro-vinification barrels of the vintage, destined to create a timeless masterpiece. Meticulously crafted to be enjoyed in the present and to mature gracefully over the coming decades.

In our early days, the notion of creating a wine capable of aging for decades was merely an aspiration. Grand Cuvee stands as proof that, with expertise, commitment and passion dreams can indeed come true in the form of exceptional, age-worthy wines.

Grand Cuvee embodies excellence and unparalleled quality and showcases the evolution of Argentine winemaking, inviting to experience the journey through each carefully crafted bottle.

### TECHNICAL INFORMATION

**Varietal:** 40% Malbec from La Consulta, 30% Co fermented Cabernet Franc and Malbec from Altamira, 20% Malbec from Agrelo, and 10% Malbec from Altamira.

**Vinification:** Each bunch is destemmed by hand and then placed into 225 liter French Oak barrels. This is followed by cold maceration at 8°C for 20 days to gently obtain more aromatic components. Barrel rotation and pigeage are carried by hand on a daily basis.

**Aging:** 24 months in French oak barrels. 3 year bottle storage.

**Winegrowers:** Marcelo Pelleriti & Miguel Priore

**Manufacturer's Suggested Retail Price:** \$130

**Production:** 500 cases (9L)



#### 2019 TOP TWENTY BARRELS

The Top Twenty Barrels selection for 2019 features a carefully curated blend of 40% Malbec from La Consulta Old Vineyard, 30% co fermented Cabernet Franc and Malbec from Altamira, 20% Malbec from Alto Agrelo, and 10% Malbec from Altamira Old Vineyard. Each year, Marcelo and Miguel meticulously select the vineyard plots and plants based on their potential to capture the finest expressions of Mendoza's terroir, resulting in wines that can be enjoyed today and for the next 20 years.



#### MICRO-VINIFICATION TECHNIQUE

To achieve wines with a lot of complexity. Balanced oak, emphasizing the varietal's typicity and, above all, our unique style.



#### AGING POTENTIAL

Crafted to be savored in the present and to mature beautifully over the next 15 to 30 years.

### RECOGNITIONS

2019 **97** James Suckling | 2019 **95** Tim Atkin | 2015 **96** James Suckling  
2012 **93** James Suckling | 2011 **94** Robert Parker | 2016 **93** James Suckling



PELLERITI PRIORE

MENDOZA, ARGENTINA