

1853 *Old Vine Estate*

SELECTED PARCEL

A singular, terroir-driven expression sourced from select parcels nestled in La Consulta. La Consulta stands as a living legacy of ancient Malbec vineyards, where old vines gave our Malbec Argentino a distinct identity, characterized by violet flowers, juicy fruits, and, above all, that luscious and sweet tannins that have gained global acclaim.

The name pays tribute to the year when Malbec was originally imported from France to Argentina by Michel Pouget. Our aim is to safeguard the essence of "Old Malbecs," setting it apart from more contemporary variations.

TECHNICAL INFORMATION

Varietal: 100% Malbec

Vinification: 10 day Cold Maceration. Stainless steel fermentation. Malolactic fermentation in barrels.

Aging: 12 months in 2nd use French oak barrels. 12 months in bottle.

Winegrowers: Marcelo Pelleriti & Miguel Priore

Manufacturer's Suggested Retail Price: \$30

Production: 10.000 cases (9L)

MALBEC DESCRIPTION

Elegant, soft and sweet tannins.
Red and black fruit flavors.

TERROIR FACTS

Region: La Consulta, San Carlos, Valle de Uco, Mendoza

Altitude: 1.000 masl (3300 ft.)

Soil: A mix of sand loam and rocky bottom. Top soil depth 1.2m (3.9 ft)

Thermal Amplitude: 14°C (57.2°F)

Irrigation: Pure snowmelt from the Andes.



RECOGNITIONS

2021 **95** James Suckling | 2020 **GOLD** Berliner Wine Trophy | 2019 **95** James Suckling | 2019 **GOLD** Asia Wine Trophy | 2019 **GOLD** Berliner Wine Trophy | 2017 **94** Descorchados | 2017 **GOLD** Berliner Wine Trophy | 2016 **94** James Suckling | 2015 **94** James Suckling



PELLERITI PRIORE

MENDOZA, ARGENTINA