

Marcelo Pelleriti

SIGNATURE MALBEC

Our Malbec epitomizes Argentina's winemaking expertise, style-driven to perfection.

Magic happens in the winery, where Marcelo merges a selection of vessels and barrels into a symphony of flavors that captures the very essence of Mendoza. Each bottle of our Signature Malbec is a chapter, a testimony to the richness of the land and Marcelo's unparalleled talent.

Our commitment to quality guarantees an elegant expression of the varietal with remarkable finesse, velvety texture and rich flavors of dark fruit, leaving a lasting impression that captivates all senses.

TECHNICAL INFORMATION

Varietal: 100% Malbec

Vinification: 10-day, 8° C cold maceration. Controlled temperature alcoholic fermentation and hand pigeage. Malolactic fermentation in barrels.

Aging: 80% of the wine spends 12 months in French oak barrels (2nd and 3rd use), 6-month bottle storage.

Winegrowers: Marcelo Pelleriti & Miguel Priore

Manufacturer's Suggested Retail Price: \$28

Production: 10.000 cases (9L)

UNIQUE SELLING POINTS



FLAGSHIP VARIETY: An Argentine icon, Signature Malbec is our flag to the world.



ALTITUDE ELEVATION: Complex, with soft tannins and great aging potential.



VERSATILITY IN PAIRING: Medium body & Balanced acidity.



TIME-HONORED TRADITION: Marcelo crafted his first bottles of Malbec in 1994.

RECOGNITIONS

2022 **95** James Suckling | 2021 **95** James Suckling

2020 **94** James Suckling | 2019 **94** James Suckling

2018 **95** James Suckling



PELLERITI PRIORE

MENDOZA, ARGENTINA