

Viejo Isaias Malbec Clasico

Viejo Isaias

Argentina - Mendoza - Lujan de Cuyo

From the lowest parcels, with the deepest loam and clay. The coolest site with fastest draining.

Vibrantly red, with blue and purple glints. It has complex aromas of plum and ripe fruit, evoking dry fig. In the mouth it is velvety and long, with a rich aftertaste, full of fine, sweet, ripe tannins.

Specifications	
Appellation	Lujan de Cuyo
Varietals	100% Malbec
Agricultural Practices	Sustainable
Soil type	deep loam & clay
Vinification	Vinified in stainless steel. Alcoholic fermentation is controlled with selected yeasts. Skin contact maceration for 20 days. 100% malolactic fermentation. Aged 40% in American oak (2nd & 3rd use); 60% inox for 6 months. Aged 6 months minimum in bottle before release.
Pairings	Excellent when paired with red meats, pasta with spicy sauces, matured cheeses.



Codes, Weights and Measures

UPC	7 84585 01056 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01056 8
Case Weight	37
Cases/Pallet	56
Layers/Pallet	14
ABV	14.00%
SRP	\$ 15.99 USD 750mL Bottle

Reviews and News

2019 Viejo Isaias Malbec Clasico - 90 PTS - JS
2018 Viejo Isaias Malbec Clasico - 90 PTS - JS
2014 Viejo Isaias Malbec Clasico - 88 PTS - WINE VALUE - WA