

# Man Meets Mountain, Malbec, Mendoza, Argentina, 2023

### **Producer Profile**

"Great things are done when men and mountains meet, this is not done by jostling in the street".

The quest for higher quality has seen Argentina's most ambitious winemakers push into the Andes foothills where the higher altitude and meagre soils produce the finest grapes. Man Meets Mountain is one of our own production projects in Argentina made in conjunction with our consultant winemaker Sebastian San Martin.

## Viticulture

Part of the Malbec is from Vistalba and trained in a vertical training system which is drop irrigated, over aluvial soil. The rest is from Medrano, also in a vertical training system, drop irrigation over medium texture soil. The terroir and climate is desert like with a Monzonic influence.

# Winemaking

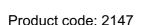
Fermented in stainless steel tanks and concrete vats the a traditional red wine fermentation with commercial yeasts, open tank pump overs and the fermentation conducted at 28°C. 3 months spent in old french oak.

## Tasting Note

"Great things are done when men and mountains meet, this is not done by jostling in the street". The quest for higher quality has seen Argentina's most ambitious winemakers push into the Andes foothills where the higher altitude and meagre soils produce the finest grapes. Man Meets Mountain celebrates those that face up to and conquer the challenges posed by nature and brings to you a harmonious Malbec, packed full of blueberry, blackcurrant and plum and a complex and delicious finish.

### **Food Matching**

All barbequed and grilled red meats.



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**Technical Details** 

Varieties: Malbec 100%





**ABV: 14%** Closure: Screw cap Colour: Red Style: Still wine

Type: French % wine oaked: 100 Case Size: 6 x 75cl % new oak: None

Oak Ageing

Time: 3 Months