



JUAN MARTÍN DEL POTRO

DELPOTROWINES

ANDES GROWERS · JUAN MARTÍN DEL POTRO

Ícono

Malbec

DESCRIPTION

A 100% Malbec sourced from four high-altitude sites: 40% Uco Valley, Tupungato (1,100 m.a.s.l.), 20% Uco Valley, Vistaflores (1,050 m.a.s.l.), 10% Uco Valley, Chacayes (1,300 m.a.s.l.) and 30% Luján de Cuyo, Chacras de Coria (950 m.a.s.l.), with vineyard yields of 7,500 / 6,500 kg per hectare. Upon arrival at the winery a manual selection is performed on a conveyor belt to remove leaves, stems and any grapes not in perfect condition, followed by destemming and crushing. Fermentation takes place in 50–70 HL tanks at controlled temperatures of 25–27 °C using selected yeasts and, after a maceration period of 12–15 days, the wine undergoes spontaneous malolactic fermentation. Aged in 225-litre French oak (70%) and American oak (30%) barrels for 18 months. Winemaker: Rolando Lazzarotti.

TASTING NOTES

Deep purple; the nose is suggestive and displays complexity. Black plums, cassis, and raspberries. Well-structured and silky, with velvety tannins. The fruit is sweet, with refined spices; long and complex. It is balanced and elegant, with a long finish.

PAIRING

This Malbec pairs beautifully with grilled and roasted red meats, beef, lamb, and slow-cooked dishes. It also complements Argentine-style empanadas, roasted vegetables, mushrooms, and aged cheeses, especially dishes with smoky, savory, or herbaceous flavors.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2023 / 2024
VOLUME	750 ml
REGION	Uco Valley & Luján de Cuyo, Mendoza
ALCOHOL CONTENT	14,00 %
GRAPE	100% Malbec
TEMPERATURE	16 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork