

CALIGIORE

ORGANIC LEGACY MALBEC



REGION	Mendoza, Argentina
TASTING NOTES	Aromatic vanilla, dark berries, cedar and a touch of cigar box complement the complex nose. The body is rich and smooth and shows silk vanilla notes along with rich dark fruit and mocha.
VINTAGE NOTES	Frost caused by a cold wave after winter caused a great many vines to be destroyed. The spring that followed, however, was very dry which is good for all varieties.
VINIFICATION	80 year old vines. Oak aged in 50% French barrels and 50% American barrels for 18 months.
FOOD PAIRINGS	Fillet Mignon, Osso Buco, Parmigiana-Reggiano, Braised Short Ribs.
AGEING POTENTIAL	10 to 12 years
WINE NOTES	NOP Certified Organic
PRODUCTION	1,452 bottles
ABV	.139
pH LEVEL	3.4
RESIDUAL SUGAR	2.48 g/L
AWARDS	Best Premium Malbec Design - WineSur 2011 (PV) Gold Medal - Indy International Wine Competition (PV) 90 pts - Descorchados 2012 (PV)

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