

Bemberg 'Pionero' - Gualtallary, Mendoza

COUNTRY

Argentina

REGION

Mendoza

GRAPE

78% Malbec, 15% Cabernet
Sauvignon, 7% Cabernet Franc

VINTAGE

2015

ABOUT THE DOMAINE

The Bemberg family have established Bemberg Estate with the ambition of producing the finest wines in Argentina. With an ultra-selective approach to the very best micro-terroirs, from Salta to Mendoza, Daniel Pi, one of the most respected winemakers in Argentina, is crafting a unique wine collection that represents the pinnacle of what each region can offer. Carefully hand-harvested, each grape variety is fermented in stainless steel with indigenous yeasts, maintaining the authenticity of site origin, prior to maturation in French oak barrels. These estate hallmarks allow a smooth, rounded texture across the range, with deep fruit concentration and inimitable complexity.

WINEMAKING

The Malbec underwent its first harvest fermentation with native yeasts in 255 L French oak barrels. The second and third harvest fermentation occurred with native yeast in 225 L French oak barrels, with natural Malolactic fermentation and pneumatic pressing. The Cabernet Sauvignon and Cabernet Franc underwent 5-week maceration; alcoholic fermentation with native yeasts in 600L oak roll fermenters, manual pressing in basket press, and natural Malolactic fermentation in 300 L new Tarasaud oak barrels. This wine was aged for 18 months and bottled unfiltered

TASTING NOTES

In this blend, Cabernet Sauvignon brings a core of blackcurrant fruit and a firm, structural spine as well as a cedary, gravelly-mineral scent. The savoury dried mountain herbs fragrance and green peppercorn spice from Cabernet Franc cleverly cuts through and integrates with Malbecs blackberry lushness and violet floral power. This wine has an attractively fragrant mix of orange zest, liquorices, thyme and lavender to complete the picture of a Grand Vin which needs a few more years to synchronise its multitude of structural layers.



TECHNICAL NOTES

Alcohol by volume
14.5%

Residual sugar
2.7g/L

Acidity
3.7 - 5.5g/L