

2018 CLUNIA MALBEC

BODEGAS CLUNIA, CASTILLA Y LEON, SPAIN



The Wine:

A single vineyard wine made from a vineyard planted at 1000 meters (3700 feet) above sea level, in a subregion with very cold winters and huge temperature variations from day to night during the growing season. Winemaker Pablo Pavez, a native of Mendoza Argentina, considers this wine to be an homage to the very best Mendoza Malbecs, with a unique and complex style derived from the soils in the very special vineyard. Triple sorting of the grapes and cold temperature crio extraction enhance aromatic intensity while ageing for 15 months in new French oak adds depth and texture.

The Estate:

The Bodegas Clunia was founded in 1996 with a dream to produce singularly expressive wines on the high plateau near Burgos, Spain. This ancient terroir, once home to a Roman settlement over 2,000 years ago, sits at an elevation of 3,000-4,000 feet above sea level. Winemaker Pablo Pavez, a native of the Mendoza area of Argentina, strives to make terroir driven wines from vines grown in the old traditional methods of central Spain. The vineyards are planted mostly with Tempranillo and Syrah and the wines are made without additives. The clay and limestone soils and the extreme weather conditions yield wines of unique personality and intense flavors.

Tasting Notes:

Color: dense purple

Aromas: blackberry, minerals cracked pepper and hints of toffee

Flavor & Texture: powerful black fruits and crushed stones attack the senses while the concentrated and round mouthfeel envelope your palate

Food Pairing: slow roasted Ribeye steaks with a sea salt, black pepper, olive oil and garlic run

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