



MYTHIC
WINE OF ARGENTINA
MENDOZA

IN THE SOUTHERN HEMISPHERE LIES A VITICULTURAL EDEN BATHED BY AN ANCIENT RIDGE, WHERE PRISTINE GLACIAL WATERS FILTER DOWN THROUGH NUTRIENT RICH EARTH.

THIS UNSPOILED PARADISE IS THE CHOSEN LAND FOR GROWING VINES. IT IS HERE WHERE OUR WINES ARE BORN. 300 DAYS OF SUN, DEEP ROOTS, AND ALLUVIAL SOIL CREATE THE MOST IDEAL OF CONDITIONS FOR THESE MYTHIC ARGENTINE WINES.



MYTHIC BARREL | *Malbec*

TASTING NOTES: Deep dark red in color with notes of fresh red berries and plum jam on the nose followed by mellowed spice and tobacco from the time spent in barrel. The wine exhibits complexity and great structure while rewarding with soft silky tannins and balanced acidity, settling into a long and persistent finish.

WINEMAKER: Bernardo Bossi Bonilla

APPELLATION: Luján de Cuyo, Mendoza, Argentina.

VARIETAL: 100% Malbec

ALCOHOL: 14.5%

pH: 3.6

ACIDITY: 5.6 g/l

VINEYARD: Estate, select low-yielding blocks

YIELD: 1.6 tons per acre

HARVEST: By hand, in the cool early hours of morning

SELECTION: Manual selection of clusters

MACERATION: 6 days at 50°F

FERMENTATION: Spontaneous in-barrel malolactic with indigenous yeasts

FILTERING: Naturally clarified after several rackings

AGING: 12 months in new French Oak Barrels