



MARCELO BOCARDO

RESERVE



AGEING: 12 months in French oak barrels

VARIETALS: 100% Cabernet Sauvignon

ALCOHOL: 14.4 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 40.000

CELLAR RECOMMENDATION: 5-6 years

SOILS: Limestone - Calcareous Alluvial

VINEYARD: 10 years old vineyards in Russell - Maipú (at 2,624 ft asl) Sustainable growth.

VINIFICATION: Manual harvest. Cluster selection. Fermentation and maceration in small concrete vats with indigenous yeasts. Malolactic fermentation. Un ned. Un ltered.

TASTING NOTES: Impressive poached red-berry and blueberry aromas here with violets, too. The palate has a very succulent, smooth-honed feel with a uid core of ripe dark-berry avor. Drink or hold.

PAIRINGS: Pairs well with all type of cheeses, red meats and marinated ribeye steak.



MARCELO BOCARDO

RESERVE



AGEING: 12 months in French
oak barrels

VARIETALS: 100% Malbec

ALCOHOL: 14.3 %

WINEMAKER: Marcelo Bocardo

BOTTLES PRODUCED: 40.000

CELLAR RECOMMENDATION: 5-6
years

SOILS: Limestone - Calcareous
Alluvial

VINEYARD: 10 years old vineyards in
Russell - Maipú
(at 2,624 ft asl)
Sustainable growth.

VINIFICATION: Manual harvest.
Cluster selection. Fermentation
and maceration in small
concrete vats with indigenous
yeasts. Malolactic fermentation.
Un ned. Un ltered.

TASTING NOTES: A linear, rm
red with blackberry and light
chocolate character, as well as
hazelnuts. Medium body. Tight,
creamy nish. Drink or hold.

PAIRINGS: Pairs well with grilled
tuna, smoky barbecued chicken
and red meats.