

2020 ELSA BIANCHI MALBEC

WINE DATA

Producer

Bodegas Bianchi

Region

San Rafael, Mendoza

Country

Argentina

Wine Composition

100% Malbec

Alcohol

14.5%

Total Acidity

5.2 G/L

Residual Sugar

2.0 G/L

pH

3.70

DESCRIPTION

Attractive deep purple color, typical of young Malbec wines. Aromas of ripe red fruit predominate, with floral touches of violets. Intense, aromatic, and fruit-forward, accompanied by a subtle minerality that adds further liveliness. On the palate, there is a sweet entry, round and soft tannins, balanced acidity, and medium structure, with an elegant mouthfeel.

WINEMAKER NOTES

The grapes come both from family vineyards as well as from associated producers in San Rafael. At 820.21 yards above sea level. The Bianchi vineyards – Finca Dona Elsa and Finca Asti – are grown on sandy, calcareous soil of alluvial Origin. These poor soils, with a loamy-sandy texture, have some calcareous sediment, which provides mineral notes in the wine. Hand-harvested, the grapes are destemmed and the whole berries are placed directly into stainless-steel tanks. Cold maceration takes place, lasting 2-3 days, after which typical fermentation occurs, with pump-overs specially-designed for young Malbecs. The must is tasted daily to check its evolution, and after 4 to 5 days, is injected with specially selected yeasts. The wine undergoes maloactic fermentation at controlled temperatures, with 7-10 days maceration. Finally, the wine spends three months in the bottle before release.

INTERESTING FACTS

Elsa Bianchi wines are named after Doña Elsa, the late grandmother of the current Bianchi owners, who started the winery with her husband. Her first home, a small “casa,” still sits among the vineyards that also bear her name.

SERVING HINTS

Pair with roasted meats, pork, beef, salmon, or flavorful fish.

