



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 ESTATE | *Malbec*

TASTING NOTES: Deep violet color in the glass with ripe raspberries and cinnamon on the nose. Soft texture in the mouth with sweet, round tannins and well integrated oak notes of vanilla and tobacco, followed by a refreshing yet persistent finish.

WINEMAKER: Bernardo Bossi Bonilla

APPELLATION: Luján de Cuyo, Mendoza, Argentina

VARIETAL: 100% Malbec

ALCOHOL: 14.5%

pH: 3.7

ACIDITY: 5.4 g/l

VINEYARD: Estate

YIELD: 2.4 tons per acre

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

SELECTION: Manual selection of clusters

MACERATION: 4 days at 50°F

FERMENTATION: Spontaneous in-barrel malolactic with indigenous yeasts @ 77-79°F

FILTERING: Naturally clarified after several rackings

AGING: 6 months in new French Oak Barrels