



## VINTAGE NOTES

2021 will be remembered as a year full of drama that ultimately produced beautiful wines.

In the South American late-spring month of October, our vineyard experienced a frost, followed by one of the Andes' famous Zonda windstorms. Together, these reduced yield a bit on some white varieties. The reds, which had not yet reached budbreak, were not affected. After several years of much drier than usual summers, the Uco Valley returned to a more normal pattern. Beginning in December, a series of classic summer rainstorms came, spaced a few weeks apart and lasting into February. Though these rains can be violent, their water drains well through the rocky, alluvial ground. In turn, our vines received nice, regular relief from the hottest days of the growing season. In January, one storm dropped hail on our Los Sauces vineyards, but damage was minimal.



## TASTING NOTES

2021 Andeval Reserva Blend captures all of this emotion in a bold yet velvety lush wine that's ideal for drinking by a fire or pairing with hearty dishes and grilled meats. Andeval Reserva Blend pours deep purple into the glass with plum, chocolate and sweet tobacco aromas. Take a sip and rediscover the ripe plum, now joined with red cherry, earth, vanilla and black fruit with balanced tannins and acidity.

## WINEMAKERS

Mariana Onofri,  
Pablo Martorell

## ALCOHOL

14.2 percent ABV

## PAIRING

Wood-fire grilled beef steak, lamb, hearty soups and chili, prime rib, gourmet cheeseburgers.

## LIMITED RELEASE

528 bottles

## GRAPES

Malbec, aged a minimum of one year in second-use, French oak barrels, 70 percent; Cabernet Franc 30 percent.

## CELLARING

Enjoy now or hold until 2025.  
Projected peak of development 2030-32.

## GROWING REGION

Los Sauces, Tunuyán, Uco Valley, Mendoza, Argentina

## TECHNICAL INFO

5.8 percent total acidity  
1.8 g/l residual sugar  
3.82 pH