



El Payador Mendoza Malbec 2018

Grape Variety:	100% Malbec
Region:	60% Lujan de Cuyo, 40% Uco Valley
Winemaker:	Jorge Daniel Falasco
Closure:	Screwcap
Alcohol:	12.5%



Background: The Payada is a competitive composing and singing of verses native to Argentina, usually accompanied by guitar. The performer is called a Payador and in performance two or more payadores will compete to produce the most eloquent verse. Each answering questions posed by the other, often insulting.

Summary: El Payador is a contemporary and fruit driven Argentinian Malbec created in partnership with third generation Mendoza winemaker Jorge Daniel Falasco. The Falasco family owns 3,000 hectares of vineyards in many of the prime locations, including vineyards in premier sub-region 'La Consulta' in the 'Uco Valley' which is 1,100 metres above sea level and offers a perfect micro-climate for producing fresh fruit driven wines

Winemaking: Hand harvested before grape sorting, in vineyard and winery, and complete de-stemming. Fermented in open stainless steel tanks at a cool temperate with hand plunging for seven to tens days. Primarily matured in stainless steel with around 20% matured in seasoned French oak.

Vintage: 2018 provided nearly ideal growing conditions deliver well-structured wines that feature fine-grained tannins and ripe fruit flavours; harvest yields return after a series of short vintages.

Tasting Note: Deep violet red in colour with bright crimson highlights. A ripe and expressive nose of cherries, raspberries and fresh citrus with subtle notes of spicy oak. The palate is medium bodied with vibrant red berry flavours framed by rounded tannins and savoury complexity. An impressively long, dry finish. Perfect with a protein hit like a chargrilled rib-eye with a peppercorn sauce.