

FLIGHT OF THE CONDOR

Sourced from premier vineyard sites in the Agrelo region, Flight of the Condor wines are varietally pure expressions of the best Mendoza terroir.



Malbec 2019

Mendoza, Argentina

ESTATE

The majestic condors soar above the Andes Mountains capturing in their flight Argentina's finest wine appellations. Sourced from premier vineyards throughout Mendoza and thanks to the nuanced winemaking lending a fresh fruit profile and elegant structure, each wine in the Flight of the Condor range shows varietally pure wines which excel in their region of origin.

WINE

This wine has a vibrant fresh fruit profile on the palate and complemented by violet aromatics and nuanced complexity of well integrated oak contact.

VINEYARD

The grapes for Flight Of The Condor are sourced from vineyards of notable pedigree throughout the region of Mendoza—mostly high elevation sites spanning both older regions such as Luján de Cuyo (over 100 years old) and newer wine growing regions such as Uco Valley.

WINEMAKING

Harvest: The grapes are selected for their balanced fruit profile.

Variety: Malbec

Fermentation: 4-5 days of cold soak was followed by 8-10 days of alcoholic fermentation and MLF in stainless steel tanks.

Aging: There is good integration of oak contact whilst the wine remains focused on a fresh fruit profile on the palate and complemented by violet aromatics.

Alcohol: 14.5%

VINTAGE

The 2019 vintage was the second consecutive stellar vintage in Mendoza, characterized by even and average temperatures throughout the season, a dry summer and excellent health in the high elevation vineyards of Mendoza from which this wine is sourced.

90

Tim
Atkin MW

"Very good value Malbec is all about juicy fruit flavors, with some subtle wood from well handled oak, refreshing acidity and floral top notes. Approachable and easy drinking." - TIM ATKIN, MW