



2018 Malbec Reserva

Valle de Cafayate, Argentina

Winemaker William Knuttel first visited Cafayate ten years ago, and quickly became captivated with the area and its people, culture, and climate. The town is in the Calchaqui Valley, nestled in the foothills of the Andes at over 5000' elevation. This high mountain desert has the feel of Napa Valley plunked down into Zion Canyon National Park. Vineyards seemingly grow in nothing but rock and sand, surrounded by towering mountains of red rock and granite.

While Argentina is recognized mostly for the wines of Mendoza to the south, the smaller Cafayate region is rapidly gaining favor, after over 100 years of grape growing! Knuttel believes the region may eventually outrival Mendoza's reputation, much as Napa Valley often does with larger Sonoma County. Land purchases and winery construction in the last few years are bearing out this prediction.

After his tenure at Chalk Hill, which included extensive experiments with Malbec clones, pruning techniques, and winemaking styles, Knuttel could not resist temptation in Cafayate, and Tentadora, "the temptress," materialized from some of the finest Malbec vineyards he had ever seen, all at elevations of 5000 to 8000 feet in altitude.

The 2018 Tentadora Malbec Reserva features aromas of blueberry and blackberry dusted with spice and earth, and a smooth succulent core of fruit that broadens into a velvety finish. The color is inky black, and soft and well-resolved tannins seamlessly integrate into the finish. The 2018 Tentadora Malbec is eminently suited to the table, and pairs especially well with roasted meats--and all the better if the meats are grilled at an asado, or Argentine-style barbecue.

YIELD: 2.5 tons/acre
AGING: 28 months in French oak, 25% new
TA/pH: 5.8 g/L & 3.73

