

ALTA VISTA
*Estate Malbec 2019***90.3 Points**

This ruby colored Malbec opens with a pomegranate and smoky oak bouquet with a hint of cranberry. On the palate, this wine is medium bodied with integrated medium plus acidity. The mouthfeel is fresh, young, and straightforward. The flavor profile is a smoky oak and slightly tart black plum blend with notes of rhubarb and stony minerality. We also detected some hints of mocha and pomegranate. The finish is dry, and its flavors, acidity and fine tannins linger nicely. This Malbec would pair well with a tangy pulled pork sandwich or with barbecue beef brisket. Enjoy

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