

**COUNTRY** Argentina **APPELLATION** San Juan

**REGION** Mendoza WINEMAKER Gustavo Daroni

**GRAPES** Malbec



#### **BACKGROUND**

Bodegas Callia was established in the San Juan Valley of Argentina in 2002 by the Pon family, owners of Bodegas Salentein. Tapping into the expertise, resources, and world-class team of winemakers, founder Mijndert Pon, built a modern, innovative winery that supports the people, nature, and community around it. Fruit-forward, youthful, and dynamic, Callia wines deliver exceptional quality at an excellent value to consumers. The smooth well-balanced taste of Callia inspires people to relax and unwind from the daily grind, reconnect with friends and family, and savor life's simple pleasures. Sourced from vineyards using sustainable practices: drip irrigation, use of organic mulch, and planting vegetation to reduce high temperatures. The region's ventilating winds reduce the need for pesticide and herbicide use.

#### **PRODUCTION AREA**

Situated in the Tulum Valley in the province of San Juan, Argentina. Grapes are grown on highelevation vineyards at 2,133 feet above sea level with a temperate climate, low rainfall, and rich sandy alluvial and clay loam soil.

#### **DESCRIPTION**

COLOR: Violet-red with a blue tint.

NOSE: Rich red fruit aromas of sour cherry, almonds, and walnuts.

TASTE: Very vibrant and well-balanced on the palate, with sweet, smooth, velvety tannins and a

lingering finish.

# **VINIFICATION**

The Malbec grapes were gently destemmed, then pressed and fermented in stainless steel tanks at a temperature of 80°F. Fermentation was initiated using selected yeasts and lasted about 9 days, after which it remained in contact with its marc for an additional 3 days before racking. The wine was then aged with American and French oak for 4 months while undergoing malolactic fermentation before being filtered.

## **ANALYSIS**

Alcohol: 13% TA: 6.3 pH: 3.65 RS: 4

## **SERVING SUGGESTIONS**

Enjoy with barbecue dishes, burgers, spicy Mexican food, roasted pork duck and honey baked ham.





**⋎** Vegan

**♦ Screw Cap ★ Gluten Free** 

