

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 2020

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.

Ageing: 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 2020 vintage was characterised by early development in Spring as the polyphenolic maturation advanced more rapidly than usual due to higher than average temperatures in December and January. During February – April the peaks of temperatures lowered for more even development which enabled the team to obtain excellent development of aromas and tannins in the grapes.

TASTING NOTE

This wine has a vibrant fruit profile with a well balanced and elegant structure.