PEIRANO ESTATE

PEIRANO ESTATE MALBEC

LODI · CALIFORNIA · UNITED STATES · NORTH AMERICA

TECHNICAL DETAILS

The Estate

The Lodi appellation is an ideal growing region for this varietal and is very similar with that of the Malbec's most popular growing area, the high and dry Mendoza region of Argentina. Here in Lodi, long warm days are moderated by cool temperatures sliding down the western slopes of the Sierra Nevada mountain range during the evenings. The fruit was patiently selected and HAND-PICKED into small bins to maintain health and quality.

Wine Making

The 2021 Malbec was lightly crushed into tank for fermentation on its skins to dryness. It was then pressed and settled before being moved and aged for 12 months in French and American oak barrels, of which 15% was new oak.

Food Suggestions

Pairs well with beef, lamb, and poultry dishes.

TASTING NOTES

The color of this wine is a vibrant deep purple/garnet. The aromas fill your senses with big fresh cran-apples, cran-raspberries, dragon fruit and black cherries dashed with a little bit of light spice. On the palate, your mouth will explode with seductive forward flavors of cran-raspberry, cran-apple, candied plums, blackberries and black cherries. The finish leads to a rich, round and soft mouth feel with light Asian spice and oak.

Malbec grape blend.

This wine contains allergens, sulfites.

View Tech Sheet Here

SCAN >> More About This Wine





ATTRIBUTES

• Available Size: 750mL (12 pc)

• Family-Owned

• ABV%: 13.8

• Class: Red **REVIEWS**

Orange County Fair Wine Competition | 90

Critics Challenge Wine Competition | Gold Medal

WWW.PEIRANO.COM/LODI-WINE-VINEYARD-HISTORY.HTML



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