# 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.





## 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

*Soils*: Grown in the gravel-rich soils of the Remolinos vineyard, part of the Agrelo appellation, located at nearly 3,500 feet in elevation.

*Farming:* Certified sustainable and vegan. Minimal machinery is used – there are no tractors in the vineyards, and all fruit is hand-picked and gravity fed in the winery. Sprays are minimal and at organic levels, irrigation is drip, and all water at the winery is re-used. The winery encourages natural biodiversity, such as lechuza owls which prey on vine pests.

#### 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.

*Aging:* 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 2019 vintage was the second consecutive stellar vintage in Mendoza, characterized by even and average temperatures throughout the season, a dry summer and excellent health in the high elevation vineyards of Mendoza from which this wine is sourced.





"Very good value Malbec is all about juicy fruit flavors, with some subtle wood from well handled oak, refreshing acidity and floral top notes. Approachable and easy drinking." - TIM ATKIN, MW