



2020 MALBEC

DEVOCIÓN

MADE WITH ORGANIC GRAPES | MENDOZA ARGENTINA



The nose immediately calls out all the famous Malbec aromas you wish for, and then some – including black cherry liqueur, dark plum sauce, blueberry, fresh leather, minerals and purple flowers. Even more, there's a cool breeze of eucalyptus, spearmint, and baking spices all rolled in. The flavor echo the aromas, but also present a blast of blackberries, blueberry compote, Bing cherries, vanilla, chocolate pudding, herbs, wet stones, flint and finishes with a huge, huge ball of black, blue, and red fruits. The finish is pleasantly soft, long and very satisfying.

ALCOHOL %: 14.5
REGION: Mendoza, Luján de Cuyo, Alto Agrelo. (organic vineyard)
VARIETAL: 100% Malbec
FERMENTATION: Stainless steel fermentation at 24-26°C for 14 days.
OAK: 10% of the blend is in contact with 500-liter barrels medium toasted French oak.



[e] info@NewFrontierWines.com
www.NewFrontierWine.com