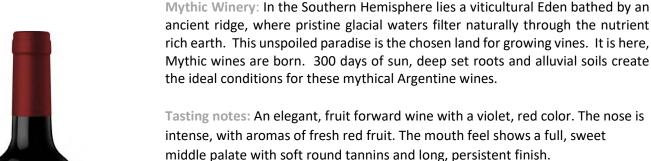


Mountain

Malbec 2021



Winemakers: Leandro Azin and Veronica Ortego Appellation: Agrelo & Perdriel, Luján de Cuyo

Grapes: 100% Malbec

Soil: Once an old riverbed, the soil is comprised of layers of clay, stones, and

sand

Elevation: 3,181 ft

Fermentation: After being hand-harvested, the grapes are gently destemmed and then undergo cold maceration for 4 days. Must is then slowly fermented at low temperature with extensive cap management for the first 8 days and finished with gentle cap moistening the remaining 6 days of fermentation.

Aging: 3 months 100% French Oak **Production: 9,500 bottles**

pH: 3.75 Alc: 13.9% UPC: 8 40087 10040 4

Lujan De Cuyo: Located just south of Mendoza between the Andes Mountains in the West and the Lunluta hills in the East. Lujan de Cuyo became the first dileneated appellation for wine production by IOVW (International Organization of Vine and Wine) in 1993. Vines are planted on average around 3,280 ft in elevation. The rain shadow effect form the Andes Mountains creates a desert like climate, but snow melt from the Andes and the Mendoza River makes cultivation feasible. Boasting 95% of the total area planted in the country, makes Cuyo the most prolific wine region in South America.



MYTHIC MOUNTAIN Malbec Rosé MYTHIC MOUNTAIN Cabernet Sauvignon





