

FLIGHT OF THE CONDOR

THE MAJESTIC CONDORS SOAR ABOVE THE ANDES
MOUNTAINS CAPTURING IN THEIR FLIGHT THE
FINEST WINE APPELLATIONS OF ARGENTINA.

2019 FLIGHT OF THE CONDOR MALBEC

The majestic condors soar above the Andes Mountains capturing in their flight Argentina's finest wine appellations. Each wine in Flight of the Condor range shows varietally pure wines which excel in their region of origin.

VINTAGE 2019

The 2019 vintage was the second consecutive stellar vintage in Mendoza, characterised 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.

WINEMAKING

The grapes are selected for their balanced fruit profile. 4-5 days of cold soak was followed by 8-10 days of alcoholic fermentation and malo-lactic fermentation in stainless steel tanks. The wine spends 6 months in contact with French oak prior to bottling.

FLIGHT OF THE CONDOR MALBEC 2019

The wine has a vibrant, fresh fruit profile on the palate and complimented by violet aromatics and nuanced complexity of well integrated oak contact.

Variety: 100% Malbec

pH: 3.5

Total Acidity: 5.21g/l

Alcohol: 14.5%

