



## HOUSE OF TOWNEND

### Las Pampas Malbec

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Price	£10.99
Code	PAMP015

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This Malbec's complexity, allied to subtle French oak and bottle ageing, create an expressive and concentrated wine without being unwieldy or rigid - indeed, through every glass the fruit texture is lush and warming. A lovely fruit driven Malbec with ripe fruit and a soft, juicy aftertaste.

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#### Tasting Notes:

Laden with lush creamy cherry, strawberry and raspberry fruit, a balancing freshness and a faint hint of spice and smoke.

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Specification	
<b>Vinification</b>	The vineyards for this wine lie above 1,500 meters, where cooler nights and a good aspect to the clear sunlight aid the ripening process. The grapes are a mixture of machine picked and hand picking, with the grapes destemmed and cooled prior to a warm ferment on skins with regular pumping over to extract high colour and ripe tannins from the skin cap - the juice fermenting on skins for approx 23 days. After fermenting and light filtration, the wine is stored in steel tanks at inert levels before batch bottling with no adjustments to showcase the spicy black fruit and juicy nature of this wine - modern, well made and exuberant.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	Argentina
<b>Region</b>	Mendoza
<b>Area</b>	Centro Mendoza
<b>Type</b>	Red Wine
<b>Grapes</b>	Malbec
<b>Vintage</b>	2024
<b>Body</b>	Soft, fruity and smooth
<b>Producer</b>	Bodega Santa Julia, Zuccardi
<b>Producer Overview</b>	Julia is the only daughter of José Alberto Zuccardi. Created in her honor, Santa Julia represents their commitment to reaching only the highest standards of quality through sustainable practices that contribute to the care of the environment and being useful to the community in which they live.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	The ideal accompaniment to a warming beef stew.