



## HOUSE OF TOWNEND

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### Las Pampas Shiraz Malbec

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| <b>Price</b> | £9.19   |
| <b>Code</b>  | PAMP006 |

A lovely fruit-driven Shiraz Malbec with ripe black and red forest fruits and subtle spices associated with a Shiraz dominant style. This is the sort of wine that just makes you want to forget the week you've just had.

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#### **Tasting Notes:**

Intense violet in colour with aromas of black cherries, raspberry and figs. Medium- bodied wine, with good concentration, silky, packed full of black fruit flavours and a long warming finish.

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| Specification     |  |
|-------------------|--|
| Vinification      | The grapes for this wine are grown separately on high rolling vineyards near Mendoza, on beds of alluvial gravel and ironstone with some clay - this soils retains the water and nutrients vital for vineyards in this hot and arid wine region. Fermented on the dark grape skins with regular pumping over and some use of rotary fermenters, this makes a lush, soft and naturally jammy modern red with good balance of acidity and tannins. |
| ABV               | 12.5%  |
| Size              | 75cl   |
| Drinking Window   | Drink now  |
| Country           | Argentina  |
| Region            | Mendoza  |
| Area              | Centro Mendoza   |
| Type              | Red Wine   |
| Grape Mix         | Malbec, Shiraz   |
| Vintage           | 2024   |
| Body              | Soft, fruity and smooth  |
| Producer          | Bodega Santa Julia, Zuccardi   |
| Producer Overview | 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.  |
| Closure Type      | Screw Cap  |
| Food Matches      | Enjoy with a ribeye steak and hand-cut fries   |