

BODEGAS FLUSSO GRAND RESERVE MALBEC

2017/\$21.99



DESCRIPTION

Malbec (pronounced [mal.bek]) is a purple grape variety used in making red wine. The grapes tend to have an inky dark color and robust tannins, and are known as one of the six grapes allowed in the blend of red Bordeaux wine. In France, plantations of Malbec are now found primarily in Cahors in South West France, though the grape is grown worldwide. It is increasingly celebrated as an Argentine varietal.

The grape became less popular in Bordeaux after 1956 when frost killed off 75% of the crop. Despite Cahors being hit by the same frost, which devastated the vineyards, Malbec was replanted and continued to be popular in that area. Winemakers in the region frequently mixed Malbec with Merlot and Tannat to make dark, full-bodied wines, but have ventured into 100% Malbec varietal wines more recently.

A popular but unconfirmed theory claims that Malbec is named after a Hungarian peasant who first spread the grape variety throughout France.

French ampelographer and viticulturalist Pierre Galet notes, however, that most evidence suggests that Côt was the variety's original name and that it probably originated in northern Burgundy. Due to similarities in synonyms, Malbec is often confused with other varieties of grape. Malbec argenté is not Malbec, but rather a variety of the southwestern French grape Abouriou. In Cahors, the Malbec grape is referred to as Auxerrois or Côt Noir; this is sometimes confused with Auxerrois blanc, which is an entirely different variety.

The Malbec grape is a thin-skinned grape and needs more sun and heat than either Cabernet Sauvignon or Merlot to mature. It ripens mid-season and can bring very deep color, ample tannin, and a particular plum-like flavor component which adds complexity

to claret blends. Sometimes, especially in its traditional growing regions, it is not trellised but is instead cultivated as bush vines (the goblet system). In such cases, it is sometimes kept to a relatively low yield of about 6 tons per hectare. Wines produced using this growing method are rich, dark, and juicy.

Malbec is the dominant red variety in Cahors where the Appellation Controlée regulations for Cahors require a minimum content of 70%. Introduced to Argentina by French agricultural engineer Michel Pouget in 1868, Malbec is now widely planted in Argentina. Grapes from this region produce softer, less tannic-driven wines than those from Cahors. There were once 50,000 hectares planted with Malbec in Argentina; now there are 25,000 hectares in Mendoza alone, in addition to production in La Rioja, Salta, San Juan, Catamarca and Buenos Aires. In California the grape is used to make Meritage. Malbec is also grown in Washington State, the Rogue and Umpqua regions of Oregon, the Grand Valley AVA of Colorado, Australia, New Zealand, South Africa, Brazil, British Columbia, the Long Island AVA of New York, southern Bolivia, Peru, northeastern Italy and recently in Texas and southern Ontario, Virginia, and in the Baja California region of Mexico.

Today, Argentina leads production of the grape with over 75% of all the acres of Malbec in the world. In a way, Argentina reinvigorated Malbec as one of the top 18 noble grapes. Now it grows in seven countries and continues to grow in popularity.

Tasting Notes

Nose:

In the \$9-12 range you'll find most Argentine Malbec to have only about 6 months of oak aging. 10-12 months of oaking Malbec will give it that classic '**blueberry**' smell.

Palate:

Flusso Malbec offers delicious plums, strawberries, and blackberry flavors with enticing hints of violets, vanilla, and milk chocolate.

Pairing:

Brightened by carefully protected natural acidity, this violet-red intense wine is surprisingly versatile at the dining table and pairs well with lamb, duck, beef as well as pasta and risotto".

Mendoza I.G., Argentina

