

ISCAY

2022 MALBEC & CABERNET FRANC

VARIETAL

70% Malbec,
30% Cabernet Franc

BARREL AGING

Aged for 18 months in new
French oak barrels.

BOTTLE AGING

24 months

ACCOLADES

97pts, *James Suckling*, v17
97pts, *James Suckling*, v18
97pts, *James Suckling*, v19
98pts, *James Suckling*, v22



VINEYARDS

Malbec from our vineyards situated in Gualtallary, Uco Valley, Mendoza at 4265 feet above sea level & Cabernet Franc from Altamira 3445 feet above sea level.

WINEMAKING

Manual harvesting. Fermentation and maceration in small concrete vats at a minimum of 25 days at 77 °F - 81 °F. Natural malolactic fermentation. Aged and blended for a total of 18 months in new French oak barrels. Bottle aged for 24 months.

TASTING NOTES

Wonderfully complex aromas of tobacco flowers, violets, blueberries and black olives. Full-bodied, dense and very polished with fine, chewy tannins and a flavorful finish. The tannins are right and solid.

FOOD PAIRING

Ideal to serve with grilled lamb, game and stews. Excellent combination with mushroom dishes and hard cheeses.



The name of this wine is intended to honor the indigenous people who once stepped on the soils where Trapiche grows wines today. In their native language, "ISCAY" meant "two", and hence the name of this wine, a blend of two grape varieties, the specific combination of which has traditionally been adjusted in an attempt to always arrive at the best possible blend.

