

Herrera

2016

VICTORIA MALBEC

COMPLEX • INTROSPECTIVE • ROBUST

STARTING IN THE VINEYARD

Heralded as a near perfect growing season, 2016 started early and saw ideal weather conditions throughout. Thanks to a relatively steady and mild July and August, the grapes were allowed an extended hang time, allowing the vineyards to progress to perfect ripeness and overall high quality.

TO THE CELLAR

Rolando loves Malbec due to its “extreme” personality. This wine is aged in 100% new French oak for 30 months, at which point the fruit, tannins, and oak are in perfect harmony.

IN YOUR GLASS

A jeweled, vibrant purple radiates from the glass as inviting aromas of espresso, white chocolate, framboise, and juicy red raspberry mingle with subtle floral notes. A beautiful balance of elegance and intensity, the flavors lead with ripe berry compote laced with warm baking spices while smooth, supple tannins and sweet oak support the pronounced opulence of the fruit. A kiss of blueberry lingers on the luxurious finish.

ON YOUR TABLE

Savory Duck Confit with Roasted Figs would be a phenomenal match with the intense fruit characteristics of this wine. Blue Cheese and Caramelized Onion Tartlets would be a delightful appetizer pairing or take it all the way to over-the-top and pair with rich Dark Chocolate Ganache Truffles for a truly memorable finale.



Vintage 2016

Varietal 100% Malbec

Appellation Oak Knoll

Vineyard Victoria

Oak 100% New French

Aging 30 months

Alcohol 14.7%