

Herrera

2017

VICTORIA MALBEC

COMPLEX • INTROSPECTIVE • ROBUST

STARTING IN THE VINEYARD

2017 brought recovery from years of drought as the season began with welcome rainfall that refilled reservoirs and rejuvenated soils. A mild spring was followed by a heat wave in late August and early September, which marked the start of harvest right on schedule.

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 deep richly hued garnet color radiates from the glass as enticing aromas of blackberry jam, rich cassis and raspberry cordial permeate the nose. The perfect culmination of elegance and intensity, the flavors lead with rich ripe blackberry, dried fig, and juicy plum, supported by sweet oak, vanilla bean and plush velvety tannins. The luxurious finish is long and elegant, displaying the full complexity and vibrancy of this wine.

ON YOUR TABLE

This complex and vibrant wine pairs wonderfully with wood grilled Asian 5-spice pork chops or herb roasted rack of lamb.



Vintage 2017

Varietal 100% Malbec

Appellation Oak Knoll

Vineyard Victoria

Oak 100% New French

Aging 30 months

Alcohol 14.7%