

HESS SELECT



MALBEC

MENDOZA, ARGENTINA
2015



HESS SELECT WINES

Crafted by our winemakers best known for their artistry with high elevation vineyards in Napa, the Hess Select wines are everyday favorites with vibrant, balanced flavor and true varietal character. Our Hess Select Malbec comes from Mendoza, Argentina where the Malbec grape is known as the country's signature varietal. The grapes are grown at the foothills of the Andes Mountains at elevations of 3,000 to 5,000 feet, where intense sunlight, cool evening temperatures and mineral-rich irrigation from mountain snowmelt translate to rich wines with intense flavor characteristics.

HESS SELECT MALBEC

This is a classical Argentine wine that showcases the deeply concentrated plum flavors of the country's signature variety – Malbec. Well-integrated hints of brown spice and vanilla contribute layers of complexity. A full structure, firm tannins and a long finish make this Malbec wonderfully versatile when it comes to food pairings.

ABOUT THE REGION AND HARVEST 2015

Overall the 2015 vintage in Mendoza has been called challenging and the best producers had to be meticulous in their selection. Heavy rainfall during the harvest season translated into a series of difficulties at the time of harvesting and made it necessary to bring the harvest date forward in some cases while performing required field practices to preserve the desired quality and style. Altitudes in Mendoza range from 1,000 feet to around 5,000 feet, where the foothills rise steeply toward the Andes' peaks. High altitude means cool temperatures and clear air, and clear air means more sunlight for building flavor in the grapes, helping to make Mendoza the source of Argentina's well-earned reputation for top quality, unique wines.

TASTING NOTES AND SUGGESTED FOOD PAIRING

We look for the lots with floral characters, good structure and spice notes to craft the final blend. The final wine is intense and deep ruby in color, accented by purple hues. A bright nose of raspberries and strawberries, with notes of violet and white pepper is followed by black and blue fruit flavors with good complexity and excellent structure. This is a wine ready to enjoy. Malbec is very versatile, pairing wonderfully with hearty dishes such as lentil soup, beef brisket, cassoulet as well as lamb, duck and pastas with rich red sauces. Mild to moderate sharp cheeses such as Stilton Cheddar make a memorable pairing.

BLEND: 100% Malbec

TOTAL ACID: 0.55 gms/100ml

PH: 3.94

ALCOHOL: 14.2%

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