



## Malbec Reserva

Varietal Composition:	100% Malbec
Availability:	Traditional cork only
Origin:	Elqui Valley
Harvest method:	100% handpicked in small bins of 15 kg.
Winery Description:	Founded in 1998, Viña Falernia has built a reputation as a high quality winery. Owner Aldo Olivier Gramola created Viña Falernia with his cousin Giorgio Flessati, a seasoned winemaker from the Trentino region in Northern Italy. Located in the Elqui Valley, Falernia remains one of Chile's northernmost wine estates at 530 km North of Santiago. The Elqui Valley provides natural advantages to the growing process including dramatic contrasts between night/day temperatures and high quality of light. Viña Falernia spans over 320 hectares of vineyards, with the territories being divided into 4 distinct vineyards. First, the Titon vineyard lies at an altitude of 350 meters above sea level, 18 kilometers from the Pacific Ocean. The second and third sites, Puclaro and Pedregal respectively, move further into the valley and reach up to 560 meters above sea level. Finally, the fourth vineyard nestled in the Andes Mountains, Huanta, continues as one of the highest in the world at 2070 meters above sea level.
Vinification:	Grapes are de-stemmed, crushed and fermented in stainless steel tanks equipped with pistons in order to simulate the traditional method of hand-punching down the skins as they are driven to the surface. After malolactic fermentation 30% of the wine is aged in French oak barrels for 8 months before blending, finishing and bottling.
Tasting Notes:	Deep purple-red in color. Aromas of rose petals, violets and white pepper on the nose. Bright on the palate with succulent blackberries and spiced game finish. Lush and very pure.
Serving temperature:	18°C (65°F)
Pairing:	Pairs well with lean red meat with spices that have earthy or smoky flavors.

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