



2002

Mineral radiance, spicy fragrances

Service

Open 3 hours in advance
Decant
Serve at 16°C

Weather conditions

Mild and dry spring. Rainy May.
Mixed, even mediocre summer.
The harvest period was rather
mild but dry.

Grape variety

100% Malbec

Ageing potential

Drink it or cellar it (2024-2030)

TASTING NOTES



Deep garnet. Blueberry, black cherry, blackberry, black plum, redcurrant, Royal Gala apple, all fresh and ripe.

The pencil lead and ink lend a distinct minerality. Sage, ethereal, opens up a new dimension of complexity. Cinnamon and cloves, notably present, reveal a pronounced aging process without dominating. The scents of leather, tar, cumin, and smoked bacon are indicative of its evolution.

The acidity and alcohol are perfectly balanced. The tannins, serious and uncompromising, do not allow for weakness or restraint. The spicy character asserts itself alongside the fruit, fresh on the nose, finely jammy on the palate. Ultimately, from a delicate balance emerges a subtle, refined finish.