CICCHITTI GRAN RESERVA 2008 MALBEC. BODEGAS CICCHITTI. MENDOZA.

VARIETAL: 100% Malbec. Estate grown.

VINEYARD: Altamira. 50+ year old vines.

VINIFICATION: Small concrete tanks.

AGING: 12 months in American and French casks.

Bottled unfined and unfiltered.

92 Wine & Spirits Magazine; 90 Wine Advocate

Jose Antonio Cicchitti founded Bodega Cicchitti in 1982 in Guymallen, Mendoza, following in the footsteps of his grandfather, the Italian Vintner Giuseppe Mondati, who immigrated to Mendoza in the early 19th century. Today Cicchitti uses only grapes from the family estate.

Yields from the vines are kept low. The grapes are carefully selected and handpicked into small cases of 30 pounds. Fermentation takes place in small concrete tanks followed by malolactic fermentation in American and French oak casks. Only native yeasts are used. The wines are bottled unfined and unfiltered.

Jose Antonio manages to keep a surprising low profile in spite of the high quality of his wines.