



## Mendoza, Argentina

This 100% Malbec is produced from a 1-acre block of premium quality vines in the DOC denominated ‘Agrelo’ sub-region in *Lujan de Cuyo*, Mendoza. At 3,300 ft elevation at the foot of the Andes Mountains, Malbec grapes were hand-picked from the most productive sections of the vineyard after extensive pruning during the growing season, generating a low quantity-high quality yield. Only 1,000 bottles are produced each vintage, with extreme attention to detail in the vineyard followed by minimal intervention in the winemaking.

### Technical data

**Grapes:** 100% Malbec, hand-picked  
**Appellation:** Agrelo, Lujan de Cuyo  
**Fermentation:** 100% spontaneous malolactic fermentation in stainless steel tanks. Native yeasts, no additives.  
**Aging:** 15 months in 100% new French oak barrels  
**ABV:** 14.5%

### Harvest Note

2023 was a slightly cooler year than average for Mendoza, resulting in excellent concentration and ripeness of the skins, with optimal acidity. The moderate temperature, sunny days, and low rainfall resulted in Malbec grapes of exceptional quality and health.

### Tasting Note

Deep red color with violet hues. Aromas of black fruits, pepper, and roses, coupled with notes of vanilla, chocolate, and tobacco. A complex wine, long and structured with wide and balanced tannins, and a long end with a velvety texture.

## About Rexilius Wines

This boutique wine project started in 2021 when the owners teamed up with world renowned viticulturist Andrea Marchiori and award-winning winemaker Martin Rigal, in a chance meeting in Argentina during the global pandemic. The sole goal of this project is to create an unmatched quality Malbec wine, in honor of the owners’ Twin’s (Spanish; “Mellizos”)