



## FABRE MONTMAYOU GRAN RESERVA TN & MALBEC 2009

### THE WINEMAKER

Rui Reguinga began his career as a trainee Winemaker in the Champagne wine region, in 1990.

Shortly after, he began an intense ten year journey as winemaker-consultant in Consulvinus alongside João Portugal Ramos. In 2000 he founded his own company, Rui Reguinga Enology. Ltd, and since then he is responsible for several projects and successful partnerships in Portugal and over the world.

After several years of Portuguese and international consultancies, today he dedicates a very special passion to his own wines and chosen terroirs.

### VINIFICATION

Hand picked grapes. Careful bunch and berry selection. Fermentation in stainless steel at 28°C. Prolonged maceration for 4 weeks.

### TASTING NOTES

Deep ruby colour. Intense, complex aromas; ripe fruit and spice from barrel ageing. Well structured, ripe tannins with a long finish.



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### TECHNICAL INFORMATION

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#### REGION

Mendoza - Luján de Cuyo, Argentina.

#### TOTAL PRODUCTION

6 000 Bottles.

#### PREDICTED LONGEVITY

10 to 12 years.

#### VINEYARD/TYPE OF SOIL

Vineyard in bilateral cordon.  
Old Malbec vines aged about 60 years and  
new Touriga Nacional vines.  
Alluvial soils with rocky debris.

#### GRAPE VARIETIES

Malbec (70%) &  
Touriga Nacional (30%).

#### MATURATION

12 months in  
French oak barrels (Allier).

ANALYSIS: Alcohol (%) 14,5

Total Acidity (g/l) 5,1

Volatile Acidity (g/l) 0,48

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