

Pico Andino Malbec



Wines of Chile

Pico Andino Malbec

Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the majestic Andes.

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenera.

VARIETY
Malbec

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
14-16°C

Tasting Notes

Intense, clean and bright colour with aromas of ripe red fruits and black pepper. Medium-bodied on the palate with a smooth finish. Well-balanced and persistent backed with soft, ripe tannins.

Food Pairing

It pairs perfectly with game meats, spicy dishes and pasta.

Technical Information

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.

Awards

DOUBLE GOLD

2025 CWSA Best Value: Pico Andino Malbec 2024