



LAMADRID

ESTATE WINES

Terroir Selection

MALBEC 2024

VINTAGE NOTES

WINERY INFORMATION: Lamadrid founder Guillermo García

Lamadrid opened the door from his home in Cuba when he was a child. With the turbulence in Cuba at the time of the Revolution, his mother Matilde put him on an airplane to embark on a new life. Many more doors opened during his lifetime, all leading to Argentina and the building of the Lamadrid winery in one of the oldest and most premier growing regions in Argentina: Agrelo, “the land of Malbec,” Mendoza. Lamadrid’s mission is to be the best representation of its Agrelo terroir.

LABEL NOTES: Lamadrid is the name of the family of the owner and founder, Guillermo García Lamadrid. In each bottle of Lamadrid we open a door and discover a world of unique experiences and sensations.

WINEMAKING: No stabilization, no filtration, no clarification

FERMENTATION: It is made with autochthonous yeasts, in stainless steel tanks for 20 days and temperatures close to 23°C. During this process, 3 daily pump-overs and 1 delestage are carried out.

COLOR: Dark Purple

TASTING NOTES: Blackberry, blackcurrant, tobacco, peppercorn and walnut-husk aromas. Medium-to-full-bodied with firm, tight-grained tannins. Firm and spiced.

VINTAGE 2024

WINEMAKER Angie Yañez

WINERY Lamadrid

VINEYARDS Lamadrid Estate
Vineyard, Agrelo, Mendoza

VARIETAL 100% Malbec

AVG. AGE OF VINES 20 years

AVG. VINEYARD ALTITUDE
3,300 feet

SUSTAINABLY FARMED 100%

HARVEST METHOD By Hand

AGING 9 months in 3rd and 4th
use French oak barrels

ALCOHOL 13.6%

TOTAL CASES 10,000 Cases

YIELD 1 Vine = 1 bottle

RESIDUAL SUGAR 2.15 g/L

ACIDITY TA of 5.5 g/L, pH of 3.44

PACK SIZE 12/750

UPC 852282002292



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Vino del Sol’s wineries are all estate-grown, sustainably-farmed, and family-owned.