



**VINTAGE** 2024

**WINEMAKER** Angie Yáñez

**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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# 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.

90pts  
vinous

90pts  
JAMES SUCKLING.COM



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