



MALBEC 2023

Mendoza, Argentina

ABOUT FLIGHT OF THE CONDOR

The majestic condors soar above the Andes Mountains capturing in their flight Argentina's finest wine appellations. Sourced from premier vineyards throughout Mendoza and thanks to the nuanced winemaking lending a fresh fruit profile and elegant structure, each wine in Flight of the Condor range shows varietally pure wines which excel in their regional of origin. The inaugural 2019 vintage, the second consecutive stellar vintage in Mendoza, provided optimal conditions in the high elevation vineyards from which the grapes were sourced. Winemaker, Tomas Hughes, recog

THE WINE

Flight of the Condor sources 100% Malbec from high-elevation vineyards of notable pedigree across Mendoza, spanning older regions such as Luján de Cuyo and newer growing areas in the Uco Valley. The focus is on a fresh, vibrant fruit profile complemented by violet aromatics and nuanced, well-integrated oak. Approachable, varietally pure, and consistently excellent value.

TECHNICAL INFORMATION

VARIETY: 100% Malbec

VINEYARD: High-elevation sites across Mendoza, spanning Luján de Cuyo and the Uco Valley. 100% Malbec, selected for balance and varietal purity.

WINEMAKING: 4 to 5 day cold soak, then 8 to 10 days of alcoholic fermentation in stainless steel. Malolactic fermentation in stainless steel.

VINTAGE: Spring frosts cut yields to their lowest since 1960. A warm, dry season produced intensely fruity, elegant wines with high natural acidity and strong aging potential.

AGING: 8 months of careful oak integration

ALC. BY VOL.: 14.5%

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PACKAGE SPECS

PACK: 12x750ml C

CLOSURE: Cork

PALLET: 15x5 (75)

CASE DM.: 12x9x12.5 in

CASE WEIGHT: 36.5 lb

BTL DEPTH: 3 in

BTL HEIGHT: 12.4 in

BTL WEIGHT: 1.04 lbs

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SRP: $15

UPC: NO UPC CODE

SCC: 20812105012802