



TRIALTO

Vins de terroir, d'époque et d'humanité

N/V

Antonio Galloni
presents

vinous
explore all things wine

94 POINTS

Since 2015, this wine has been made using grapes from two vineyards located about a thousand meters above sea level, one in Angélica in Lunlunta, Maipú, and the other in Nicasia in San Carlos, Uco Valley, both harvested in two stages and fermented in open barrels, 20% with whole bunches. Dark purple in the glass. The alluring nose delivers ripe dark fruit with hints of herbs and fine wood that make for a balsamic red with further notes of thyme and violets. Sugary at first with good volume; the gentle tannins allow the wine to flow genially in a classical, nuanced Mendoza Malbec style.

- Joaquín Hidalgo, October 2020

À propos de Vinous

Vinous is our vision of a modern-day wine media platform that places consumers inside the conversation and encourages them to form their own opinions. Vinous brings together professional reviews, the stories behind the wines and the perspectives of our readers in over 55 countries using multimedia and leading edge technology. We visit hundreds of wineries each year, allowing us to offer unparalleled, first-hand insight into the world of wine. Since launching in May 2013, Vinous has become one of the fastest growing wine content websites in the world. Regular features include comprehensive reviews of new releases from the world's major wine regions, vertical tastings and retrospectives, in-depth videos shot on location, Vinous Favorites - our top picks under \$25, Cellar Favorites - which features older wines, and Vinous Table, where we profile our top eating and drinking destinations. In November 2014, Vinous announced its acquisition of Stephen Tanzer's International Wine Cellar. Please also see the Frequently Asked Questions.

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