

# SEBASTIÁN SAN MARTÍN

Malbec, 2014



## ABOUT THE WINE

Juan Carlos Bonora is somewhat of a rarity in Argentina—a small grower. Surrounded by vineyards that seem to go on forever, Bonora works his 24 acres vine by vine to ensure each grape is packed with intense, complex flavors. It's an example set by his father, an esteemed Italian grower—though Bonora's also blazing a trail. He and winemaker Sebastián San Martín are working toward organic certification, once thought impossible in Mendoza's harsh desert climate.

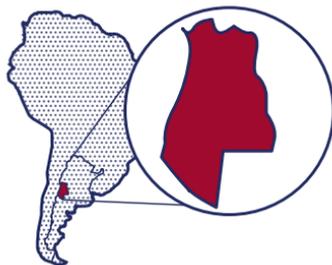


## DID YOU KNOW?

Malbec vines introduced to Argentina came from Cahors, in south-central France. Cahors Malbecs taste earthy and spicy, while Argentina's Malbecs are decidedly fruity.

## THE REGION

Uco Valley may be the most prestigious area of Mendoza—a massive region hugging the Andes that produces most of Argentina's wine. Uco sits at a higher elevation, which gives the grapes more sun exposure. The soil is special, too—its influence on wine flavor is why the biggest names in Bordeaux wine, such as the Rothschilds, own Uco vineyards.



Uco Valley, Mendoza, Argentina

## SUMMARY

**Variety:** Malbec

**Oak:** French oak

**Vintage:** 2014

**Alcohol:** 14.9%

**Vineyard:** Vistaffores Vineyard

**Farming:** Conventional



wine

## TASTING NOTES

**Sebastián San Martín Malbec** is classic Argentine style, full of ripe fruit flavors balanced by soft tannins that give the wine a smooth texture that doesn't overpower food.

### 1) LOOK AT THE APPEARANCE

Purple garnet



### 2) IDENTIFY AROMAS AND FLAVORS

Blackberry, black cherry, violet, wet clay



### 3) ASSESS THE PROFILE



#### TASTING TIP

The wine has only very light, soft tannins. That's why it doesn't dry out your mouth, and the fruit flavors linger on your palate.

### 4) PAIR AND ENJOY!



Fruity &  
Savory

#### Match this wine's symbol to a Blue Apron Meal

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors standing out from the fruitiness. The savory element makes these wines match especially well with roasted vegetables—the more fresh herbs in the recipe, the closer the harmony between each bite and sip.

#### More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets

To learn more about this wine, visit [blueapron.com/wines/18](https://blueapron.com/wines/18)