

# FOGO DE CHÃO

## SANTA JULIA

MENDOZA ARGENTINA



# JORJÃO

## RESERVA MALBEC 2023

You've never met a man more passionate about sharing the "Gaucho Way" than Jorge Ongarato. One of Fogo's founders, this Brazilian gaucho has a true love for bringing people together with fine food, lush wines, and the rich culture of Southern Brazil. And he would be delighted if you enjoyed this Malbec with old friends, new acquaintances or even Jorge himself. But call him Jorjão (Portuguese for "Big George"). All of his friends do.

**VARIETAL** 100% Malbec

**ORIGIN** Uco Valley  
Mendoza, Argentina

**HARVEST** Handpicked.

**VINIFICATION** The grapes were destemmed and crushed. They underwent cold maceration for 5-7 days before classic vinification with native yeasts and fermented at 77°F (25-27°C). Then macerated for 20 days with periodic remontage and delestage. 50% aged in French oak barrels for 10 months.

### TECHNICAL DATA

Alcohol: 14.5%

Total Acidity: 5.9 g/l

Sugar: 1.9 g/l

### TASTING NOTES

**COLOR** Intense red with purple hues.

**AROMA** Plums, strawberries and blackberries.

**FLAVOR** Soft and pleasant with silky tannins and balanced acidity. A well defined grape varietal character.

12pk / 750mL

