

FOGO DE CHÃO

SANTA JULIA

MENDOZA ARGENTINA

JORJÃO

RESERVA MALBEC 2024

You've never met a man more passionate about sharing the "Gaúcho Way" than Jorge Ongarato. One of Fogo's founders, this Brazilian gaúcho 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.



12pk / 750mL

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.

