



Pablo y Walter Malbec, Valle de Uco 2025

ARB001 AZUL Y BLANCO MENDOZA, ARGENTINA

13.5% | 6 x 75cl | Screwcap

Malbec 100%

Vegetarian, Vegan

A celebration of Mendoza - the colour, culture and flavour and a celebration of friendship. Visit Mendoza in Argentina and you can't help but be struck by the vibrant street life of this exciting city. We wanted to create a label to reflect the vibrancy and life Mendoza oozes, and so Pablo Y Walter was created. It's the lovechild of Argentinean winemaker Walter Bressia and Boutinot winemaker Guillaume Letang. We've been working with Walter for many years (the Pablo referring to our original owner, Paul Boutinot) and this Malbec is the perfect way to celebrate their long friendship.

Boutinot
WINES

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PRODUCTION

Produced from 25 year old vines in the Uco Valley, close to Walter's bodega in the rain-shadow of the Cordon del Plata. The unwooded Malbec is vinified in stainless steel to preserve the freshness and brightness of the fruit. Walter bought three spankily new 25000-litre steel tanks specifically for this project and subsequently somehow crow-barred them into his small family bodega.

TASTING NOTE

A really pure expression of Malbec, deep red almost purple in colour and wonderfully aromatic with lifted violet, red currant and cassis notes. Muy, muy fantasticó – richly bloody, vibrant, Latin and velveteen.

FOOD MATCH

A juicy steak, churrasco de chorizo marinated with garlic, parsley and olive oil, grilled vegetables with chimichurri sauce. Or try it chilled - seriously, a cool version of this wine opens up a whole new world!

NOTES