

MALBEC TASTING FLIGHT

EXPLORE
MORE OF THIS TASTE JOURNEY AT
WWW.MALBECTASTINGFLIGHT.COM



FLAVOR CATEGORIES TO CONSIDER

- Fruit** – Berries, Citrus, Melon, Tree Fruit, Tropical
- Flower** – Dried, Fresh, Oils
- Spice** – Possibly from Oak, Baking Spices, Sweet Spices, Exotic Spices
- Herb** – Dried, Fresh
- Earth** – Mineral, Dirt, Texture (from Tannin)



This Malbec has focused flavors of juicy plum, black cherry and cocoa powder with well-integrated tones of spice and vanilla.



This Malbec has aromas of dark fruit and spice and flavors of blackberry and plum swirl through the wine with layers of black spice and maple.



This Selección Malbec begins with a nose of ripe plum and blackberry notes, with hints of brown spice, limestone and black pepper.



This Reserva Malbec has flavors of ripe blackberry and brown spice, with layers of plums, dark cherry, chocolate and mint.



HOW TO PARTICIPATE IN THE TASTING FLIGHT

STEP 1: ON YOUR MARK! (BUY THE WINE)

- Alamos Malbec
- Gascón Malbec
- Alamos Selección Malbec
- Gascón Reserva Malbec

STEP 2: GET SET! (POUR THE WINE)

Pour a splash of each wine in different glasses and place them on the tasting mat.

STEP 3: GO! (LOOK. SMELL. TASTE. THINK.)

Look: Hold the glass up against a white background to evaluate color and clarity.

Smell: To properly smell your wine, put your nose in the glass and take a deep breath.

Taste: To taste the wine, fill your mouth about 1/2 full and subtly swish the wine around. Moving the wine in your mouth should release its aroma and coat your mouth.

Think/Conclude: Is it earthy or spicy? Is the wine fruity? If so, what fruit does it smell like? Does the wine taste like it smells? Store this profile in your memory for future reference.

©2017 Ernest & Julio Gallo Winery, Modesto, CA. All rights reserved.

Want an expert's opinion? Explore our website to be led by our winemakers! www.malbectastingflight.com