



Grape Varieties	100% Malbec
Winemaker	Rogelio Rabino
Closure	Synthetic Cork
ABV	13.5%
Residual Sugar	8g/L
Acidity	5.5g/L
Wine pH	3.55
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

Finca Flichman, in southern Maipú, Mendoza, is one of Argentina's oldest and most prestigious wineries. It was founded in 1910 by Don Sami Flichman, who emigrated to Argentina from Łódź, Poland and established the estate's first vineyards on the rocky, well-drained plots within the town of Barrancas. In 1947, Don's son Isaac and winemaker Raúl de la Mota created 'Caballero de la Cepa', one of the first premium Argentinian wines to have international success. Today, winemaking is overseen by Rogelio Rabino, supported by acclaimed consultant and winemaker Alberto Antonini, as well as renowned soil and vineyard mapping expert Pedro Parra.

VINEYARDS

'Misterio' pays tribute to the founding of Finca Flichman by Sami Flichman in Barrancas, and his unravelling of the 'mystery' of the new terroir in his quest to produce the finest wines from its soils. The Malbec grapes were picked from both the rocky, well-draining soils of the Barrancas region in Mendoza, at elevations of 750 metres above sea level, and the 1,250-metre high Tupungato vineyard in the Uco valley, where large temperature differences between day and night extend the growing season and help retain freshness and finesse in the wines.

VINTAGE

The 2024 vintage was marked by incredibly varied weather, starting with a cold spring and late frost events which caused yield losses. The summer months came with high temperatures, causing rapid sugar ripening. Despite these challenges, overall yields were close to average, with a 28% increase compared to 2023.

VINIFICATION

The grapes were fermented for 10 days at 24°C in double jacketed stainless steel tanks. Fermentation was arrested a little early by cooling the musts to maintain a slightly higher level of residual sugar, so desired in order to balance the high level of acidity in the wine. The wine then underwent malolactic fermentation and 20% was aged in French oak barrels for three months. Bottle ageing took place for two months prior to release.

TASTING NOTES

Deep red in colour, with a complex aroma of violets and black cherries. On the palate, plush flavours of blackberries and tobacco leaves are complemented by sweet tannins and an elegant, smooth finish.