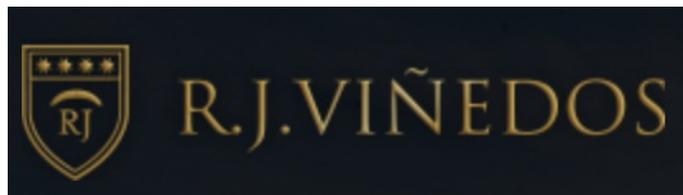


# RJ Vinedos Reunion Malbec 2025

This sustainably farmed, single vineyard estate wine is composed of 100% hand harvested Malbec from the Los Sauces of Mendoza. It has a deep, concentrated red color with purple hints. It is a very expressive wine with ripe, fruity aromas of plum and cherry, as well as notes of chocolate. Reunión Malbec is soft and round on the palate with velvety and mature tannins; it has a well balanced and full-bodied long finish.



Vintage: 2025  
Varietal: 100% Malbec  
Case Production 12 pack: 5000  
Alcohol Content: 13.50%  
Region / Location: Uco Valley  
Vineyard: Multiple,  
Planted: 1996  
Altitude: 3,280 - 4,074 ft  
Farming Practices: Sustainable  
Soil Type: Sandy, stony  
Trellis System: High Espalier  
Yield: 3.8 tons/acre  
Stem Inclusion: None  
Yeast: Selected  
Winemaker: RJ Viñedos  
Élevage: 5 months in 70% French 30% American 225L  
Oak Barrels  
Lees Contact:  
Filtration Method: Tangential Flow Filtration  
Maceration / Fermentation: Pre-fermentation maceration  
at 46 degrees F  
UPC Code: 895824001049



RJ Vinedos is a family owned winery run by it's founder, Raul Joffre, and his four daughters. The winery began in 1996 when Raul purchased and refurbished a traditional cement tank winery in the Perdriel region of Lujan de Cuyo and a small vineyard in the Los Sauces region of the Uco Valley. They now have 60 hectares in the Uco Valley as well as holdings in Alto Agrelo and up north in the Calchaquíes Valley, Salta. Their vineyards are sustainably farmed, and no chemicals are used in either the vineyards or the winery. Winemaker Sebastián San Martin has a minimalistic approach. He believes in letting the grapes have their own voice and looks for purity of fruit with little intervention. They produce the Reunion and MDZ wines as well as a series of reserve wines.

