



MALBEC - WINE OF THE WEEK

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Great to open on a cool night in front of the fireplace -- or pair with backyard barbecue or grilled foods -- Malbec is a very food-friendly red wine. Matched with a Manchego or blue cheeses like Roquefort or Gorgonzola, the nuances are even more pronounced.

2007 Don Miguel Gascón Malbec, Mendoza, Argentina (\$11)

This winery has been around since 1884 and has proven that it can make a memorable Malbec. There's ocean air on the nose, a palate of ripe-blueberry notes and a hint of mocha on the finish.

2008 Argento Malbec, Mendoza, Argentina (\$13)

There's a delightful bite of sweet cherries on the finish, laced with spices and black currants throughout the palate.

2008 Layer Cake Malbec, Mendoza, Argentina (\$15)

So luscious, full-bodied and velvety, this could almost pass for a dessert wine. Chalky chocolate notes are on the finish and it's very inky in the glass.

2005 Andeluna Malbec Reserve, Tupungato, Argentina (\$20)

Complex blueberry notes and a smoky undercurrent make this Malbec a little bit different than others on the market. It's also velvety and balanced.

2007 Bodega Navarro Correas Coleccion Privada Malbec (\$11)

With a hint of spice on the nose and a very light body, this Malbec makes a great summer red. Raspberry notes and a long finish means it could also hold up to a variety of foods -- sweet or savory.

2005 Bodegas Bressia "Monteagrello" Malbec, Mendoza, Argentina (\$25)

Raspberry flavors swim across your palate before slipping away into a long finish. The wine begins with a smoky nose and effortlessly eases into an approachable yet complex palate.

Read more: <http://www.slashfood.com/2010/05/11/malbec-wine-of-the-week/#ixzz2ScUbUa6T>