



100% Malbec

Harvest: **late March.**

Vineyard: **Agrelo, Luján de Cuyo, Mendoza.**

Winemaker Consultant: **Roberto de la Mota**

Yield: **7.000 kg. per hectare / 2.832 kg. per acre**

Fermentation: **Traditional in stainless steel tanks of 100 and 200 hl.**

Ageing: **12 to 14 months in French oak barrels (new and first use) plus 12 months in bottle.**

Production: **20.000 bottles.**

Alcohol: **14,1% vol.**

TERROIR AND VITICULTURAL PRACTICES

The vineyard is located in Alto Agrelo, Luján de Cuyo, alongside Perdriel, 1100 mts. above sea level. The soil is stony and poor, therefore dry and extremely permeable. Grown in a fresh and dry climate, the malbec grapes reach maturity with very limited fitosanitary treatments. This vintage year was dry till the end of the cycle, with cool nights. As a result the wines are very rich in floral notes. Rains came only in April, just after the harvest was over. Harvested in late March, the grapes are shipped to the winery in 18 kg boxes. After a meticulous manual selection, the grapes are placed in 100 and 200 hectoliter stainless steel tanks for a classic maceration which lasts 21 days. After the malolactic fermentation the wine is transferred to new and first use French oak casks for 12 to 14 months long aging.

TASTING NOTES

Sight: Intense deep red colour, with violet tint.

Nose: Ripe and fruity aroma, emphasizing black cherry, sour cherry, plums and licorice. The vanilla, caramel and toast from the oak emerge creating a mature and complex unity. A distinctive of the wine is its outstanding violet floral notes. The aroma follows through to a full body with a good structure and ripe flavour, enhanced by its power.

Palate: In spite of its concentrated and young character it is soft and with round tannins. Complex and lingering after taste. It will gain more complexity when aged and can be cellared for more than 10 years.

AWARDS

